

breakfast

6.30am - 10am

Eggs - any style: fried, poached or scrambled, sourdough toast v	7.5
Chorizo sausage, roasted capsicum + Spanish onion omelette, sourdough toast	18.5
150 East big breakfast: eggs, bacon, mushroom, smoked cajun + lamb sausage, slow roasted tomato, sourdough toast	19.5
Smoked salmon + asparagus potato hash, poached egg, basil hollandaise	19.5
Eggs benedict, pesto focaccia, pancetta, poached eggs, sautéed spinach, hollandaise, sun-dried tomato tapenade	19
Smoked cajun + lamb sausages, bean cassoulet, spinach, turkish bread	23.5
Brioche French toast, berries, whipped cream + maple syrup v	16
Vanilla pancake stack, maple syrup + rhubarb compote v	16

sides

Sautéed rosemary mushrooms v, GF, sautéed spinach v, GF	4
Slow roasted tomatoes v, GF, bean cassoulet v	3
Smoked salmon GF, smoked cajun + lamb sausages	8
Bacon	4.5

buffet

Monday - Saturday continental	24
Sunday full selection	30
Single serves	
· Fruit + cereal	11
· Bakery section (any two pieces) toast, pastries, muffins	8

fresh juices

Energise - orange, apple, pineapple, tomato	7
Berry blitzer - orange, pineapple, forest berries	7
Recovery - carrot, beetroot, orange, celery, ginger	7
Summer smasher - mango, orange, passionfruit, mint	7

tea/coffee

Flat white, cappuccino, latte, long black, mocha, espresso, macchiato	4	
Hot chocolate, vienna	4.5	
Affogato	6	
Iced coffee or chocolate	8	
Iced tea	5.5	
Tea Drop tea selections	4	
· English breakfast	· Lavender grey	· Cleopatra's champagne
· Malabar chai	· Peppermint	· Lemongrass and ginger
· Honeydew green		
Extras - coffee shot / mug / soy	1	
Milk shakes - chocolate, vanilla, strawberry, caramel	8	

v Vegetarian, GF Gluten Free All dietary requirements catered for, please ask your wait person for further options.
No split billing, one bill per table

Lunch

First Course

Fresh Oysters	
Natural ^{GF}	4
Kilpatrick	4.5
Shallot cabernet vinegar ^{GF}	4.5
Connoisseur marinated olives ^v	9.5
Grilled chorizo sausage, lemon, aioli	9.5
Soup of the day, crusty bread roll	12.5
Preserved lemon, chorizo & prawn brochette	15
Pork belly, pineapple & szechuan pepper salsa	12.5
Chicken & pistachio nut terrine, sour cherry & mustard jam, crusty bread	14.5
Salmon & sesame spring roll, nam prik dipping sauce	17
Sliced baguette with toasted goats cheese, fried artichoke, rocket, prosciutto, raspberry vincotto ^{vo}	19.5/27.5

Second Course

Fresh hand cut tagliatelle, prawns, crab, sun-dried tomatoes, cajun cream sauce ^{vo}	29.5
Risotto of chicken, forest mushrooms, basil & pecorino ^{vo}	28.5
Open scotch fillet burger, roasted field mushroom, bacon, slow roasted tomatoes, balsamic beetroot relish, lemon pepper potatoes	28.5
Chicken caesar salad, crispy prosciutto, pecorino, shaved egg, crostini, white anchovies ^{vo}	25.5
Butter puff blue cheese tart, balsamic roasted red onion, cauliflower horseradish dressing ^v	29.5
Fish of the day	MP
Beer battered fish, caper mash, gherkin & dill aioli, grilled lemon	25.5
Slow braised black pepper lamb shank, white bean & oregano purée, sautéed spinach	29.5

Steaks

250g Black angus sirloin, grass fed, 21 day aged	36
250g Scotch fillet, grain fed, 21 day aged	38
180g Eye fillet, grain fed, 21 day aged	41.5
All steaks served with petite mushroom & slow roasted tomato tartlet, pan flashed spring onions & jus	

V Vegetarian GF Gluten Free VO Items that can be made vegetarian

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Sides

Radicchio & pear salad, honey mustard dressing	7.5
Mixed leaves, white balsamic	7.5
Vegetables, rosemary butter	7.5
Garlic sourdough	7.5
Truffle mash	7.5
Chips	7.5
Hand cut royal blue potato wedges	7.5
Trio of dinner rolls	7.5

Desserts

Trio of house made ices, raspberry & white chocolate ice cream, kaffir lime sorbet, burnt honey ice cream, rose persian fairy floss ^{GF}	14
Jasmine tea crème brulée, spicy lychee ^{GF}	13
Ginger bread pudding, cardamom caramel, yoghurt cream	12
Passionfruit & blueberry meringue sandwich, vanilla & elderflower ice cream	14
Classic lemon lime tart, raspberry purée, basil ice cream	13
Valrhona white chocolate parfait, chocolate pearls, vanilla bean anglaise ^{GF}	15

Cheese

Choice of one 75g, two 100g, three 125g 19,25,29

Brie - Mon Sire Franche-Comte, France

Blue Vein – La Traditional Du Bon Fourme D' Ambert – Auvergne, France

Hard – Gutshofer Schafskase, The Netherlands

All served with spiced pear paste & sea salt flatbread

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Dinner

First Course

Fresh Oysters Natural ^{GF} Kilpatrick Shallot cabernet vinegar ^{GF}	4 4.5 4.5
Soup of the day, crusty bread roll	12.5
Chicken & pistachio nut terrine, sour cherry & mustard jam, crusty bread	14.5
Salmon & sesame spring roll, nam prik dipping sauce	17
Sliced baguette with toasted goats cheese, fried artichoke, rocket, prosciutto, raspberry vincotto ^{VO}	19.5/27.5
Seared scallops, crispy pork belly, truffle emulsion, micro herbs ^{GF}	24.5/39.5
Szechuan pepper rubbed lamb cutlets, shaved fennel & grapefruit salad, saffron yoghurt drizzle ^{GF}	18.5/39.5
Tasting plate for two – selection of all first course items	38.5

Second Course

Fresh hand cut tagliatelle, prawns, crab, sun-dried tomatoes, cajun cream sauce ^{VO}	29.5
Risotto of chicken, forest mushrooms, basil & pecorino ^{VO}	28.5
Duo of duck, confit leg, duck, pear & cognac sausage, truffle mash, swiss chard, star anise poached pear	39.5
Butter puff blue cheese tart, balsamic roasted red onion, cauliflower horseradish dressing ^V	29.5
Fish of the day	MP
Grilled Pemberton marron, summer watermelon & persian feta salad, grilled lemon ^{GF}	41
Slow braised black pepper lamb shank, white bean & oregano purée, sautéed spinach	29.5

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