

# a la carte

<b>breads</b>	\$7.00
Oven baked ciabatta with Dukkah, balsamic & lemon infused Pukara olive oil Estate made herb & garlic olive oil with local kalamata olives Toasted parmesan and kalamata vienna with confit of garlic and extra virgin olive oil	
<b>entrée</b>	
Almond and walnut crumbed lamb brains with a mixed leaf salad, Pokolbin farmed honey and seeded mustard aioli	\$17.00
North Queensland fresh water crocodile ravioli on kangaroo tail ragout with beurre blanc and flying fish roe	\$19.50
Mongolian steak tartare with paprika, baby capers, onions and pickled gerkins with toasted wafers of sourdough	\$19.50
Tom ka gung, a traditional spicy coconut and king prawn broth with shredded lemongrass, corriander and galangal	\$18.00
Pan seared scallops on fried haloumi with a confit tomato and fresh basil salsa finished with 10 year old balsamic	\$17.00
Little roast pork pie in flaky pastry on red wine jus with caramelised onion and sweet potato shards	\$17.50
<b>main courses</b>	
Smoked and pan roasted duck breast on creamy colcannon with sweet red currant jus	\$35.00
Pan seared Atlantic salmon on a mille feuille of garlic slipper lobster with a cream corn chowder	\$34.00
Succulent pork backstrap on apple cider compote with proscuitto baked pear and parmesan gratin broccolini	\$34.00
Caramelised lamb shanks braised in a winter vegetable ragout on a potato and eschallot mash with shards of kumera	\$35.00
Moroccan pan roasted spatchcock with preserved lemon & sage, kipfler potatoes, green beans, balsamic pan juices & tomato, labna salsa	\$34.00
Fillet of grain fed beef on a potato, chive and cracked pepper rosti with pan roasted swiss brown mushrooms and béarnaise sauce	\$35.00
<b>side dishes</b>	
Baby spinach and green apple salad with toasted walnuts and fetta dressing	\$7.00
Steamed broccolini and baby carrots tossed in walnut oil and cracked pepper	\$7.00
Wood fired chat potatoes in duck lard with sea salt, rosemary and thyme	\$7.00

Please inform the restaurant supervisor if you have any allergies or special eating requirements

Please note, a minimum of two courses are required on Friday & Saturday evenings

10% Surcharge Sundays - 15% Surcharge Public Holidays

# a la carte

vegetarian	Entree/Main
Steamed new season asparagus with sautéed mushrooms in black truffle and chive butter with a soft poached egg and shavings of parmesan	\$18.00/\$24.00
Roasted Italian vegetable stack with crisp fried broccolini, tomato purée and basil pesto	\$17.00/\$23.00
Three mushroom ravioli, roma, porcini and field with wilted baby spinach, chive and black truffle butter with shavings of parmesan	\$18.00/\$24.00
Roasted garlic and chilli linguine with cherry tomatoes, fresh basil and bocconcini	\$17.00/\$24.00
<b>desserts</b>	
Red wine and saffron poached William pear with honey mascarpone and brandy snap shards	\$13.00
Warm cinnamon dusted churros with a potted rich Belgium chocolate fondue and garden fresh strawberries	\$14.00
Honey brulee with shards of honeycomb and double chocolate fudge gelato	\$15.50
Caramelised banana spring rolls with warm butterscotch sauce and maple walnut gelato	\$15.50
Self saucing Belgium chocolate pudding with creme anglaise and sticky strawberry compote	\$13.00
A selection of imported and local cheeses with shards of lavosh, toasted sourdough and quince jelly	\$19.50
<b>kids menu (13yrs &amp; under)</b>	
Veal schnitzel with fresh neapolitan and melted mozzarella cheese	\$13.00
Beer battered fish fillets with tartare	\$13.00
Smoked leg ham and pineapple pizza	\$12.50
Garlic fettuccini with tomato provencale and shavings of parmesan	\$11.50
Chicken nuggets with a mixed leaf salad and sweet & sour	\$11.50
<b>sides</b>	\$4.50
Hand cut seasoned chips	
Mixed steamed vegetables	
<b>dessert</b>	\$5.50
Vanilla bean gelato with strawberry, chocolate or caramel sauce	

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