

Bread

Oven baked ciabatta with either:

Dukkah, balsamic & lemon infused Pukara olive oil; or

Estate made herb & garlic olive oil with local kalamata olives

Toasted parmesan and kalamata vienna with confit of garlic and extra virgin olive oil

7.50/8.25 each

Entree

Tempura sea scallops with a hint of cayenne and oregano, port reduction with caramelised eschallot 20.15

Salt and pepper squid, wild rocket salad and comfit garlic aioli 17/18.70

Panko crusted soft shell crab, fennel, orange & cucumber salad with citrus mayonnaise 17.50/19.25

Spicy steamed pork and Vietnamese mint wantons in a spiced shitake broth 17/18.70

Grilled eggplant topped with toasted parmesan & thyme with fiery tomato confit 17/18.70

Trio of Seafood

Panko crusted soft shell crab, fennel, orange & cucumber salad with citrus mayonnaise

Salt and pepper squid, wild rocket salad and comfit garlic aioli; &

Tempura sea scallops with a hint of cayenne and oregano, port reduction with caramelised eschallot 23/25.30

Main

Gold ban snapper fillet, hand cut kipfler chips with parmesan, rocket salad & beurre blanc 33/36.30

Pan roasted fillet of beef mignon, sautéed English spinach, baby beets & Shiraz butter 34/37.40

Chinatown duck steamed choy & spiced orange chutney 35/38.50

Wood fired pork back strap on parmesan smashed potato with caramelised onion and green apple jus 33/36.30

Veal saltimbocca, prosciutto, herb roasted tomatoes, baby aubergine & red wine jus 35/38.50

Sides

Seasonal vegetables

Chat potatoes with rosemary salt & duck lard

Green apple & toasted walnut baby leaf salad with crumbled fetta dressing

8/8.80 each

Desserts

Steamed sticky date pudding, butter scotch sauce and maple walnut gelato 16.50/18.05

Apricot jam butter pudding, thickened chantilly and vanilla bean gelato 18/19.80

French vanilla & white chocolate panna cotta with macerated strawberries & candy balsamic 15/16.50

Slow baked strawberry flan with botrytis sabayon & vanilla bean gelato 15/16.50

Hand selected cheese, lavish & fresh fruit with quince jelly 29/31.90



restaurant

Pricing

Monday - Saturday/Sunday

Not all ingredients are listed on the menu. Please advise us if you have any allergies or special eating requirements
Please note, a minimum of two courses are required on Friday & Saturday evenings