

Char- Grilled Garlic Focaccia
7.5

Homemade bread
Dukkah, Balsamic, EVOO
9 per basket

Roasted Roma Tomato Soup
Focaccia Crisp, Basil Pistou
14

Lentil Dahl
Fresh Chilies, Roti bread
14

Fresh Oysters
- Champagne Jelly & Lime
- Chorizo & Salsa Verde
- Kilpatrick
½ Dozen – 21
Dozen - 42

Smoked Tasmanian salmon
Shaved Fennel & Asparagus Salad, Salmon Pearls, Citrus Vinaigrette
19

Smoked Duck Breast
Orange Segments, Honey Soy Dressing
19

Pepper Angus Beef Fillet Carpaccio
Horseradish Crème Fraiche, Baby Micro Herb Salad
20

Some items may contain nuts or nut products.

Please advise your wait staff if you have any food allergies or intolerances.

ENTRÉE

Fussilli Pasta

Sugar Snap Peas, Butternut Pumpkin, Roasted Capsicum,
Sundried Tomatoes, Fresh Herbs, Goats Cheese and a White Wine Cream Sauce

E – 16 M - 32

Soft Shell Crab

Thai Bean Shoot Salad, Chili Flour, Nam Jim Dressing

E – 19 M - 38

Butter Chicken

Tandoori Marinated Chicken Thigh
In a Rich Indian Butter Sauce,
Served with Basmati Rice, Cucumber, Yoghurt and Papadums.

E – 19 M - 38

Pan Fried Snapper

Sautéed Chick Peas, Roast Pumpkin & Capsicum,
Sundried Tomato, Chorizo, Spinach, Paprika oil

42

Fish Of The Day

Seasonal Fish Pan Fried
Served with Herbed Creamy Mash, Asparagus And Lemon Sauce.

42

Char- Grilled Angus Sirloin

Garlic Mash, Green beans, Snow Pea Tendrils, Sauce Dianne

42

Corn Fed Chicken Breast

Marinated w Lemon, Garlic & Herbs, Pancetta Wrapped Rösti,
Gruyere, Asparagus Spears, Red Wine Sauce

36

Linley Valley Pork Cutlet

Creamed Cabbage, Crisp Pancetta, Apple & Date puree,
Parsnip Crisp

33

Side Dishes

Crunchy French Fries	7.5
Seasonal Potato Wedges, Sour Cream, Sweet Chilli	11
Medley of Seasonal Vegetables	9.5
Asparagus, Saffron Sauce	16

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MAINS & SIDES DISHES