



Breakfast

Continental Buffet

\$22.50

selection of ever changing seasonal fruits from the tropics
 berry compotes
 hawaiian solo papaya
 vanilla infused rhubarb
 local mungali farm bio dynamic yoghurts
 cold cuts, pastrami, cured ham
 individually wrapped cheeses
 baked croissants, muffins, and danishes
 variety of teas, including herbal and fruit, & filter coffee

Full Breakfast

\$29.50

includes continental buffet and one selection from the following a la carte items:
 hot selection only individually priced

D pancakes	with maple syrup and double cream	\$15.00
House Breakfast	bacon, grilled tomato, hash brown, with your choice of two farm fresh eggs, served either fried, poached or scrambled	\$16.50
Roasted Banana Pancakes	toffee sauce, walnut praline, toasted almond, cream	\$16.50
Grilled Field Mushrooms	potato cake, rocket and ricotta	\$17.00
Frittata	tomato, mushroom, cheese and spinach	\$17.00
Open Face Omelette	lemon crème fraîche, smoked salmon, watercress	\$17.50
Barramundi	seared salt water run barramundi, with fried egg rice, toasted pine nuts	\$18.00
Tableland Sirloin Steak	grilled, with garlic fried potatoes	\$18.00
Classic Eggs Benedict	english muffins, toasted, with poached eggs, cured ham and hollandaise	\$19.50
Extras	continental sausages, hash browns, mushrooms, bacon, tomato	\$3.00 each



Lunch

Antipasto - To share

Prosciutto, Persian buffalo fetta, white anchovies, marinated octopus, sun dried tomatoes, fried green olives, chilli kalamata olives, grilled Turkish bread 32

Menu

Chilled Gazpacho soup from Southern Spain, green olive crostini 18
 - with blue swimmer crab 27

Locally crafted burrata bocconcini cheese, red onion, tomato salad, artichoke, pine nut, pesto 26

Tableland buffalo fetta pistachio tart, sumac beetroot jam 26

Szechuan pepper, salt fried calamari, Vietnamese spring salad, beanshoot, carrot, mint 25

Roast prawns, garlic aioli, iceberg, avocado, cucumber, sun dried tomato 28

Smoked salmon pastrami, remoulade, fried capers, toasted French stick 27

Grilled chicken, pumpkin, roast onion, hickory smoked macadamia nut salad, honey dressing 26

Crispy battered salt water barramundi, pomme frites, preserved lemon mayonnaise, green salad 24

Singapore noodles, ocean prawn, Chinese pork, bean shoot, green onion, crispy egg 27

Cesar salad, grilled bacon, poached egg, shaved parmesan, crostini, white anchovies 22
 - with char grilled prawns 29

Chicken flame grilled, steamed coconut rice, peanut sauce, snow peas, crispy onion 26

Tepanyaki sea scallop, soba noodle, miso & ginger dressing, tempura zucchini 26

Thai red beef curry, fragrant rice, steamed beans, mango chutney, lentil wafer 27

Grilled House Panini 17

Turkey, cranberry

Ham, cheese, tomato

Smoked salmon, ricotta, cos lettuce

Roast beef, tomato, onion jam

Pesto, bocconcini, onion, sun dried tomato

Side Orders

Pomme Frites, mayonnaise 7

Green salad, vinaigrette 8

Rocket, shaved Grano padano 11

House salad, avocado, tomato, red onion, fetta, roast peppers, mixed lettuce, olives, vinaigrette 16



Dinner

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Entrées	smoked trout & corn chowder	20
	tepanyaki sea scallop, soba noodle, miso & ginger dressing, tempura zucchini	26
	roast quail, roaring forty's blue cheese soufflé, pear saba	26
	vietnamese spanner crab salad, bbq pork, lime, chilli, mint, crushed cashews	26
	mediterranean sardine crostini, feta, green olive tapenade, parsley	26
	buffalo feta, pistachio tart & sumac beetroot jam	26
	japanese beef tataki, mizuna, green onion, radish salad, toasted sesame	26
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Pasta & Risotto	ragu of slow braised red wine beef, over celery linguine	29
Dishes	ravioli of pumpkin, ricotta & sage, pine nuts, spinach & sticky onion	29
	three mushroom risotto, shaved aged parmesan	29
	pappardelle pasta, king prawn, fresh fish, cream, garlic & parsley	37
	char grilled king prawn, chorizo, pea & tomato risotto, spinach smoked paprika aioli	38
Main Dishes	seared salt water barramundi, garlic potatoes, spinach, bacon, pine nuts, worcestershire blanc	39
	roast ras el hanout lamb rib eye, prune blini, pumpkin skordalia, dukkah	39
	roast crispy spatchcock, truffle mash, grilled asparagus, jus roti	39
	char grilled yellow fin tuna, wasabi creamed potato, steamed bok choy, soy & lime sauce	39
	ocean trout, pan-fried, chickpea tomato pilaff, preserved lemon yoghurt & tomato nage	39
	black label eye steak, gratin potato, pea puree, horseradish sabayon, red wine jus	41
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Side Orders	pomme fritte's with mayonnaise	8
	asian bok choy stir fry, black bean sauce	14
	steamed snow peas and pine nuts	12
	green leaf salad & vinaigrette	9
	caesar dressed cos lettuce, grated egg & parmesan	14
	reef house salad, avocado, tomato, red onion, feta pimento's, mesculin, olives & vinaigrette	19



Dessert

Dessert	chocolate fondant, hazelnut praline gelato		16
	lemon delicious, citrus gelato		16
	mango macadamia parfait, crushed caramel		16
	rum roasted banana puff pastry, crème patissiere, toasted almonds		16
	cointreau orange brulee, pistachio biscotti		16
	toffied date pudding, vanilla bean ice cream		16
	ice cream choice from three flavours		15
	sorbet tahitian lime		10
Cheese Plate	three styles, selected from various regions of Australia, lavoch, sundried muscated grapes, caramelised onion crackers		27
Dessert Wine	vasse felix cane cut semillon	glass 75ml	11
		bottle 375ml	45
	seppeltsfield grand tokay	glass 75 ml	12.5
		bottle 375 ml	50
	debortoli noble one	glass 75ml	14.5
		bottle 375ml	60
Cognacs & Brandy 30ml	boulard calvados		7
	bisquit classique		7.5
	st agnes xo brandy		9
	bisquit vsop		9
	hennessy vsop		11
	remy martin xo special		20
Dorts & Muscats 60ml	galway pipe		7
	morris of rutherglen liqueur muscat		7
	mr pickwick		13
	grandfather		15
	seppeltsfield para rare tawny		18