



## for the table

**TOASTED TURKISH PIDE (v)**  
FLAME GRILLED EGGPLANT TAPENADE, ROASTED RED CAPSICUM, GARLIC &  
ARTICHOKE RELISH  
9

**HERB & GARLIC BREAD (v)**  
9

## entrée

**SOUP OF THE DAY**  
CHEF'S WINTER SOUP SERVED WITH CRUSTY SOUR DOUGH BREAD  
12

**SALMON TWO WAYS**  
TARTARE WITH DILL & LEMON, CRISPY FRIED SALMON WRAPPED WITH NORI  
KIBBLED PEPPER HOLLANDAISE  
16

**WATERCRESS & PRAWN RISOTTO (gf)**  
*SHAVED PARMESAN*  
15

**LEMONGRASS & CHILLI BEEF (df)**  
CRISP RICE NOODLES, ROASTED CASHEW NUTS  
15

**GARLIC INFUSED DUCK BREAST (gf,df)**  
POACHED PEAR, CINNAMON FLAVOURED TOMATO RAGOUT, SLIVERED ALMONDS  
17

**TARTLET OF BLUE SWIMMER CRAB**  
CARMELISED ONIONS, SWEET CORN, ROCKET & GRAPEFRUIT SALAD, LIME  
BALSAMIC GLAZE  
16

**SPINACH & GREEK FETTA OPEN LASAGNE (v)**  
TOMATO & BASIL COULIS, WALNUT & ROCKET PESTO  
15

*GF INDICATES GLUTEN FREE MEALS  
V INDICATES VEGETARIAN MEALS  
DF INDICATES THE ABSENCE OF DAIRY PRODUCTS*

*DISHES FEATURED ON THE MENU ARE SUBJECT TO  
SEASONAL AVAILABILITY*



## International flavours

**PAN FRIED BLUE EYE COD FILLET**  
MIRIN FLAVOURED SUSHI RICE, STEAMED BOK CHOY, WASABI CREAM  
33

**CURRIED TIGER PRAWNS (gf)**  
MUSHROOM PILAF, CHARD LYONNAISE, MILD COCONUT CURRY, PINEAPPLE  
CHUTNEY  
32

**PORTUGUESE STYLE SOUS VIDE SPATCHCOCK**  
POTATO & KUMERA SABLE, CREAMED BABY SPINACH, SAFFRON & THYME VELOUTE  
31

**GRILLED FIELD MUSHROOMS (v)**  
FILLED WITH PERSIAN FETTA CHEESE & PINE NUTS, PUMPKIN PUREE, BABY ASIAN  
LEAF & LYCHEE SALAD  
29

## char grilled favourites

**CORN FED CHICKEN SUPREME**  
29

**300GM GRAIN FED T-BONE**  
31

**GARLIC & POMEGRANATE INFUSED LAMB BACKSTRAP**  
33

**220GM VEAL CUTLET**  
35

**LOUISIANA STYLE PORK RIBS**  
29

ALL OF THE ABOVE GRILLS INCLUDE YOUR CHOICE OF BUTTERED CHIVE MASH OR  
FRIES WITH ANY SIDE FROM BELOW

ALL OF THE ABOVE GRILLS ARE SERVED WITH YOUR CHOICE OF HOLLANDAISE,  
SHIRAZ JUS OR SAFFRON & THYME VELOUTE

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## **sides**

**STEAMED SEASONAL VEGETABLES**  
*GF*

**FRESH ROMA TOMATOES, BOCONCINI, BASIL, BALSAMIC DRESSING**  
*GF*

**WOK TOSSED ASPARAGUS & GARLIC SHOOT**

**GREEN PEAS, MINT & SALTED RICOTTA SALAD**  
*GF*

**GARDEN SALAD, HOUSE DRESSING**  
*GF*

**ALL SIDES ARE \$9.00 EACH**

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## dessert

**STICKY DATE PUDDING**  
HOT BUTTERSCOTCH SAUCE, CARAMEL GELATO  
16

**BLOOD ORANGE & WINTER STRAWBERRIES**  
SHERRY BLANCMANGE, POMEGRANATE GLAZE  
17

**CREAM CHEESE & CHERRY STRUDEL**  
WARM APPLE & CINNAMON COMPOTE  
14

**RASPBERRY BAVAROISE**  
PINEAPPLE CHIPS, CITRUS DRIZZLE  
*GF*  
15

**CREPELLA**  
ORANGE & DARK CHOCOLATE MOUSSE WRAPPED IN A CREPE, CARAMELISED  
BANANA, BRANDY ZABAGLIONE  
17

**CHEESE PLATTER**  
SELECTION OF AUSTRALIAN & INTERNATIONAL CHEESES, CRISP BREAD, DRIED  
FRUITS, QUINCE PASTE  
23

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