



## Entree

Freshly baked bread, accompanied with dippers of gourmet olive oil and Mediterranean dukka (V)	\$12.50
Thai pumpkin and coriander soup served with an organic carrot bread roll (V)	\$10.50
Roasted pumpkin salad, with herbed goat's cheese, macadamia nuts and wild baby rocket, drizzled with a balsamic reduction (GF) (V)	\$14.50
Sweet potato and spanner crab cake scented with kaffir lime and served with wasabi mayonnaise and a micro herb salad	\$15.50
Yamba king prawns lightly wrapped in crispy rice paper served with a fresh chili and snow pea salad tossed in a coconut vinaigrette	\$20.50
Seared scallops served on Sicilian caponata with crispy leek and seaweed julienne (GF)	\$16.50
Poached chicken roulade stuffed with prawns, ginger, lemongrass and shitake mushroom served on a light soy broth (GF)	\$15.50
Veal scaloppini and asparagus roll grilled with lemon thyme and pepper, served with mushroom duxelle and a roast vegetable stack (GF)	\$16.50

## Sharing Plates

Fresh seafood tower for two, featuring Balmain bugs, prawns, Coffin Bay oysters, smoked salmon, and chili crab, served with traditional seafood accompaniments (GF)	\$75.50
A hot iron platter of Korean BBQ Beef, marinated in garlic, sweet soy and sake and served with steamed rice and Korean accompaniments (GF)	\$42.50

**(V) Indicates Vegetarian (GF) Indicates Gluten Free**

## Mains

Grilled king fish served with Asian vegetables stir fried in chili, lemon, honey and tamarind sauce (GF)	\$30.50
Creole jambalayas with long grain rice, prawns, chicken and spicy sausage (GF)	\$28.50
Slow roasted duck breast with a sesame, honey and orange glaze served with caramelised witlof and rice (GF)	\$32.50
Marinated juicy pork loin fillet served with colcannon potato and a smoked tomato jus (GF)	\$31.50
Fresh papardelle pasta served with braised lamb tossed in a tomato and basil sauce topped with peppered pecorino	\$25.50

## From the grill

All dishes are accompanied with field mushrooms, cherry tomatoes, garden salad and chunky cut chips

Butchers cut steak of the day	\$33.50
220g garlic and rosemary lamb rump	\$31.50
220g corn fed chicken breast	\$31.00

Served with you choice of creamy brandied mushroom sauce, three peppercorn sauce or bearnaise sauce

## Sides

Chunky cut chips	\$8.00
Mashed potato, infused with truffle oil	\$8.00
Rocket salad, with parmesan, pine nuts and lemon infused oil (V)	\$8.50
Vegetable panache with garlic butter (V)	\$8.50
Stir fried Asian green vegetables (V)	\$8.50

*Please note a 1.5% credit card surcharge applies*



## Dessert

Hot apple and rhubarb crumble served with sweet chili and vanilla bean anglaise	\$14.50
Pumpkin and ginger cake with a lemon and lavender sauce	\$14.50
Pecan and caramel tart served with passionfruit ice cream	\$15.50
Flourless chocolate cake with macerated orange segments drizzled with a rich chocolate sauce (GF)	\$16.50
Banana spring rolls with palm sugar caramel sauce, coconut jelly, Complemented With lychee sorbet	\$17.50
A selection of Australian cheeses served with honey roasted pear, muscatels and crispy walnut and fig bread	\$18.50

*Please note a 1.5% credit card surcharge applies*



**Open 7 Days**

**Breakfast 6.30 – 10.30 am**

**Lunch 12 – 3 pm**

**Dinner 6 – 10 pm**

**55 North Steyne, Manly 2095**

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