

# A LA CARTE

## ENTREES

### Cheesy Garlic Bread (GF/V)

crusty bread w/ garlic, melted mozzarella and parsley

### Homemade Paté de Champagne

served w/ fig compote, leafy greens, house vinaigrette and grilled flat bread

### Fresh Fig Salad (V and GF available)

rocket, spinach, walnut toffee, feta and house vinaigrette

Main serve - 25

### Carpaccio Crocodile (GF)

thinly sliced local crocodile tail fillet w/ mango salsa and creole mayonnaise

### Crispy Duck Breast (GF)

served w/ homemade fig jam, pomegranate molasses and peppery greens

### Chicken Caesar (GF and V available)

cos lettuce, crispy bacon, boiled egg, crusty bread, parmesan, anchovies and aioli

Main serve - 25

## SOUPS

### Seafood Chowder

New York style served w/ crusty bread

### Chicken and Prawn Laksa (GF and V available)

Malay style w/ tofu, glass noodles and bean shoots

## TO ACCOMPANY

### Beer Battered Steak Chips

w/ ketchup

### Sweet Potato Wedges

glazed w/ thyme butter

### Onion Rings

house made

### Corn on the Cob (GF)

w/ butter

### Sides

creamy potato mash (GF), green beans and roasted almonds (GF),  
curve garden greens (GF)

### Sauces

red wine jus (GF), creamy mushroom sauce (GF), green peppercorn sauce (GF),  
rich gravy (GF)

## MAINS

8

### Pumpkin Risotto (V)

creamy caramelised pumpkin and goats cheese risotto w/ rocket

22

14

### Nasi Goreng

the classic fried rice served w/ a fried egg

25

18

### Hainanese Chicken (GF)

poached chicken breast cooked in a spicy broth w/ Asian vegetables, steamed jasmine  
rice and condiments

26

20

### Beef Cheek (GF)

double cooked w/ buttery mash, crispy onion and truffle essence

26

20

### Sizzling Beef (GF)

lean beef strips sauteed in oyster and light soy sauce served w/ market vegetables  
and steamed jasmine rice

28

20

### Black Chicken (GF)

flame grilled w/ dark rum, wilted spinach, soft polenta and coriander creme

28

25

### Pork Belly (GF)

slow cooked in chefs secret spices, served w/ Asian vegetables and steamed rice

28

25

### Duck Maryland Confit (GF)

served w/ sautéed potato, glazed young onions and balsamic jus

32

25

### Lamb Saddle (GF)

loin fillet served w/ cashew and minted pea puree, baby beets and Shiraz jus

32

5

### Hot Smoked Roo (GF)

loin kangaroo fillet set on a warm citric quinoa salad w/ feta, dried apricot and  
honey syrup

33

6

### Black Rib Eye

Beef City 300g fillet cooked to your liking w/ your choice of two sides and a sauce

34

6

### ASK ONE OF OUR FRIENDLY TEAM ABOUT TODAY'S SEAFOOD SPECIALS

6

## SPECIALS

6

### MONDAY-THURSDAY - TWO COURSE SPECIAL

Any main course, your choice of an entree or dessert and a house beverage

50

3

### FRIDAY - \$20 STEAK NIGHT

Ask about Fridays prime cut served w/ steak chips and salad

20