

## Starters

### Fried Cauliflower (v) \$16

In a peanut sauce with Asian nuts and garnished with red onion and coriander

### Caprese Salad (gf)(v) \$19

Heirloom cherry tomato, cherry bocconcini cheese, aged balsamic and pesto and rocket

### Duck Spring Rolls \$20

White snow peas and bean sprouts ginger, garlic and coriander served with plum hoi-sin sauce

and garnish salad

### Low carb Burata cheese (gf)(v) \$21

Served with rocket, fresh fig, prosciutto, roasted walnut, and garnishing with fig reduction

### Flash Fried Five Spiced Squid \$21

Served with fried noodles and bamboo leaf, garnished with fried lemon grass and red chilli with tofu wasabi and

miso balsamic dips

### Seared Scallops (gf) \$22

Served with pea puree and pancetta dust with flying fish row, pickled ginger and cucumber

### Raw Hiramusa Yellow Tail King Fish \$22

Served with fresh coconut cream, pomegranate seeds, wild rocket salsa, chilli and lime

### Roast Chinese Duck 4pc \$25 | 6pc \$35

Served with homemade pancakes, shallots, cucumber and plum hoi-sin sauce

### Seafood Tasting Plate Cold (gf) \$50

Sydney rock oysters, tiger prawns, tuna tataki, raw Hiramusa yellow tail king fish and

Tasmanian smoked salmon with ponzu pepper sauce and aioli

## From The Sea

### Beer battered Barramundi and Chips \$29

House classic 160g filet served with steakhouse chips, tartare sauce and lemon

### Herb Crusted Whole Flounder \$36

Served with shaved fennel, pickled beetroot, heirloom cherry tomato and truffle orange

citronette dressing. Finished with a mango puree, pickled daikon, spanish onion ring and bamboo shoot

### Crispy Skinned Barramundi \$37

With pappardelle pasta, crab meat, heirloom capsicum and a saffron infusion. Served with passionfruit puree and finished with beetroot chips

**Deep Sea Blue Eye Cod \$38**

Served with heirloom cherry tomatoes, white anchovies, white cocktail onion, Israeli pearl cous cous, basil and confit garlic, garnished with shaved daikon and coulis

**Seafood Platter – for two people \$145**

Cold: Alaskan Crab leg, Swordfish carpaccio, Oysters, Tiger Prawns, Tasmanian Smoked Salmon and raw Hiramusa yellow tail king fish with lemon wedges, aioli and cocktail sauce

Hot: Lobster, U6 green prawns, Tempura barramundi, Scallops and flash fried five spiced squid served with steak house chips,

## **From The Grill**

**Salted Red Kangaroo Loin (Recommended medium rare) (gf) \$36**

300g chargrilled filled served with Bunya, lotus roots, wild rocket salsa, pickled daikon, cocktail potatoes, green apple and spring onion dressing finished with passionfruit puree

**Pork Belly (gf) \$36**

250g twice cooked pork belly with crispy crackling served with pea puree, stewed apple, seared scallops and baby cherry compote

**Lamb Ribs \$38**

Full rack slow braised and then chargrilled in our famous basting sauce with our Steakhouse chips

**The Surf & Turf (gf) \$40**

300g chargrilled aged Riverina Angus cube roll with two king prawns, steamed Asian vegetables, dill jus and pickled daikon

**The Famous Chateaubriand - for two people (Recommended medium rare) \$80**

Our house special, 500g slow roasted tenderloin finished on the grill, carved and served with cocktail potatoes and seasonal steamed vegetables with a choice of red wine jus or our famous grill baste

## **Pasta, Risotto And Salad**

**Vegetarian Linguini (GF) \$27**

Pickled daikon and beetroot, semi-sundried cherry tomato and aged basil pesto

**Chicken Orecchiette \$28**

Mushrooms, pancetta, brussel sprouts, butternut squash with a white creamy sauce

**Saffron Risotto \$32**

Served with three king prawns, crab meat, shaved asparagus, spinach and parmesan cheese

**Gnocchi Marinara \$33**

Served with two garlic prawns, two scallops, squid, fresh fish, spinach, confit garlic and chilli in a napolitana sauce