



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 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 & 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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