



ENTRÉE

SOUP OF THE DAY \$12

SEARED SCALLOPS WITH SPRING PEAS

green pea sauce, confit tomato and baby herbs (gf) \$21

SESAME FRIED TOFU WITH BALSAMIC POACHED FIGS

lime coleslaw, fresh chilli, crystalised ginger and salted honey (gf, v, vo) \$18

STEAK TARTARE

capers, gherkins, onion, garlic, Tabasco, egg yolk
and olive oil on toasted brioche (gfo) \$24

SMOKED CHICKEN TERRINE

with fetta, semi dried tomato and basil, truffled mayonnaise,
petite herb salad (gf) \$18

KING PRAWN COCKTAIL

smoked paprika sauce, red onion, iceberg lettuce, herb croutons,
candied lemon (gfo) \$21

CAPRESE SALAD

buffalo mozzarella, roma tomato, rocket pesto, grissini,
balsamic glaze (gfo, v) \$19

- *gf*—gluten free • *gfo*—gf option • *v*—vegetarian • *vo*—v option
- *vg*—vegan • *vgo*—vg option

MAIN COURSE

BRAISED LAMB SHOULDER

cauliflower purée, fried Brussels sprouts with bacon and onion,
seared cherry tomatoes, pomme Anna, lamb jus (gfo) \$48

365 DAY GRAIN FED AUSTRALIAN WAGYU SIRLOIN, MB 8-9

pomme Pont Neuf, grilled beefsteak tomato, sauté mushrooms,
green peppercorn or mushroom sauce (gf) \$79

CHICKEN & MUSHROOM ROULADE

chicken lollipop, crumbed potato bites, red cabbage, Dutch carrots,
chicken jus gras (gf) \$28

CHAR GRILLED 180G MSA GRAIN FED EYE FILLET

shoestring fries, steamed vegetables, green peppercorn
or mushroom sauce (gf) \$56

Sous Vide Duck Breast & Confit Leg Rilette

mousseline potatoes, glazed carrots, beetroot and broccolini,
port wine sauce (gf) \$41

PAN FRIED BARRAMUNDI FILLET

crushed garlic kipfler potatoes, sauté spinach, glazed baby vegetables,
white wine and chive cream sauce (gf) \$46

MACARONI, CAULIFLOWER & BROCCOLI CHEESE BAKE

fried tomatoes and mushrooms, crispy breadcrumbs,
seasonal vegetables (gf, v) \$34

FRIED WHITE QUINOA CAKES

chickpea, tomato and fava bean salsa with chilli and garlic, roasted pumpkin
and pepita seeds, coconut yoghurt dressing (gf, vg) \$24

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DESSERT

STRAWBERRY SHORTCAKE

strawberry mousse, macerated strawberry and mint,
white chocolate and raspberry (gf) \$18

RICOTTA CHEESE BRÛLÉE TART

griottine cherries, cherry syrup, spiced tuile, lemon thyme \$18

CHOCOLATE & ORANGE WITH ORANGE POSSET

choc orange twigs, orange meringue crisps, orange gel,
chocolate shortbread crumble (gf) \$18

SELECTION OF AUSTRALIAN CHEESES

quince paste, crackers, green apple
\$20.00 for two cheeses \$26.00 for three cheeses (gfo)

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