

Tapas

Freshly shucked oysters - natural or dressed (G)	3.5
Warm olives - scented with orange & fennel (G,V)	6.5
Selection of grilled breads - housemade dips	12
balsamic, dukka & virgin olive oil	8.5
Seared scallops - apricot marmalade & crispy pancetta (G)	16.5
Corn fritters - smoked trout, creme fraiche & chive	16
Crispy skin pork belly - apple & currant chutney (G)	17
Roast beetroot & feta arincini - balsamic syrup (V)	16
S&P calamari - avocado & tomato (G)	17
Chef's Special Tasting Plate 2-3pax	38

Light meals

Lemon gnocchi - goats cheese, peas, mini romas, basil oil & herb salad (V)	19
Housemade linguini - Prawns, chilli, garlic & parsley	21
Roast duck salad - confit leg, roast tomato, crisp bread, onion jam and greens	19
200gm scotch fillet - french fries & cafe de paris butter (G)	21
Spiced chicken salad - tomato & eggplant braise, fried polenta, pesto & greens	19
Pork & veal braised meatballs - tomato ragout & fresh baguette	18
Truffled chicken risotto - mushrooms, mascarpone & pecorino	21
Crispy skin salmon - grilled asparagus, herb salad & lemon oil (G)	21

Mains

Grilled kangaroo fillet - rolled with pepperberry & herbs, sweet potato & ginger puree, black cherry jus (G)	32
Crispy skin barramundi - prosciutto wrapped with cauliflower puree, sautéed spinach & capsicum coulis (G)	34
Grilled eye fillet - truffle crust, trio of mushrooms & potato dauphine	35
Trio of lamb - rack, shoulder & rump, pumpkin puree & glazed carrots (G)	36
Crab & scallop ravioli - prawn & saffron broth with calamari	32
Organic roasted chicken breast - spec & kipfler sauté, egg yolk ravioli & jus gras	32
Mushroom terrine - goats cheese, stuffed tomatoes, pesto dressing & parmesan (V)	28

Sides

Dressed greens	8
Garden salad	8
Grilled asparagus with lemon oil	8
Sautéed beans with feta	8
Truffled potato mash	8
Fries	6/8

Cheese

Selection of Australian and imported cheeses

50g of soft, blue or hard with fruit and crackers	12
3 cheese plate with fruit and crackers	24

Dessert

Chocolate crème brulee with vanilla shortbread (G)	14
Glazed lemon tartlet with summer berries	14
Coconut bauroise with pineapple, mint & white rum (G)	14
Chocolate & marscapone parfait with berry compote & vanilla crumble	14
Selection of Icecreams & sorbets with roast nut praline	12

(G) - *Gluten free*

(V) - *Vegetarian*