
Dinner Menu

Entrées

Baguette 10

Garlic roasted baguette

Bruschetta 14

Topped with vine ripened tomatoes, basil, feta, balsamic reduction and olive oil

Soup of the Day 12

Salmon 18

Served with baby beets, courgette and dill yoghurt

Soft Shell Crab 18

Tempura battered crab, pickled vegetables, avocado, red curry sauce, lime and mango salsa

Atlantic Scallops 19a

Cauliflower, black pudding, charred apple and pernod butter sauce

Beef Cheek 18

Slowly braised Angus Pure beef cheek with red wine jus, beetroot and horseradish puree

Duck Liver Parfait 19

Red wine poached pear, date chutney and lavosh

Mains

Market Fish 36

Delivered fresh every day – please enquire

Pork Belly 36

Twice cooked free range pork with celeriac puree, waldorf salad, potato beignet and apple cider jus

ANZCO Lamb Rump 36

Served with duck fat potato, broccolini, beetroot, roasted red pepper. Crumbed sweetbread and mint lamb jus

Chicken 35

Free range chicken breast, stuffed with mozzarella, tomatoes and spinach. Served with roasted capsicum, chorizo, dauphine potato, salsa verde and jus

Duck 42

Crispy skinned duck breast with confit duck leg, red cabbage, roasted parsnip and port wine jus

Gnocchi 26

Potato and parmesan gnocchi with roasted capsicum, tomatoes, pumpkin and sage beurre noisette

Moroccan Chicken Salad 24

Baby spinach, honey soaked apricots, red onion, pearl couscous, pomegranate seeds, roasted pistachio and coriander yoghurt

The Grill

Eye Fillet 200g | 36

The tenderest cut 300g | 40

Scotch Fillet 300g | 36

Award winning. Tasty and juicy

Sirloin (Porterhouse) 300g | 34

Full bodied, slightly firmer texture

T-Bone 500g | 45

Sirloin on one side

and a small fillet on the other

OP Rib 500g | 44

Scotch fillet served on the bone

(30 minute cooking time)

Add

Salt and pepper prawns 4 prawns 8

All steaks served with seasonal vegetables, red wine jus
and your choice of potato and one sauce OR butter

Potatoes

Sauces

Butters

Roasted garlic creamy mash

Béarnaise

Sage, sea salt and roast garlic

House fries

Horseradish

Café de Paris

Minted baby gourmet

Green peppercorn

Garlic

Au Gratin with parmesan

Blue cheese

Truffle

Mushroom

Mustards: Hot English,

Wholegrain or Dijon

Sides 6.5

5.5

Steamed broccolini, roasted almonds & lemon olive oil

Aberdeen fries

Brussel sprouts, bacon and pine nuts

Potato Au Gratin with parmesan

Baby beets, hazelnuts, goat cheese

Minted Baby gourmet

Panko crumbed onion rings with aioli

Roasted garlic creamy mash

Roast garlic mushrooms

Garden salad with raspberry vinaigrette

Rocket, pear, walnut and parmesan salad

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