

Entrée

Chilli and Lemon **Pan Fried Prawns** with spiced avocado purée, roasted garlic and honey vinaigrette **\$16.90**

Orange, Beetroot and Walnut Salad with tempura goat's cheese and rustic bread **\$15.90**

Creamy **Spinach Soup**, poached egg, tomato hollandaise with crispy bacon **\$14.90**

Cold parcel of grilled **Mediterranean Vegetables** with roasted pine nuts and balsamic pesto dressing **\$14.90**

Pan fried **Scallops** with green pea purée, pickled mushroom and sweet lemon dressing **\$19.90**

Seafood Cake with ratatouille vegetable glaze, braised fennel and Australian baby greens **\$17.90**

Boneless Confit Duck with apple and smoked cheddar, sided with a walnut & apple salad and capsicum, tomato basil reduction **\$17.90**

Slow braised boneless **Beef Ribs** with bacon jam, parsley mash and gremolata **\$17.90**



Many of our menu items can be adjusted to suit your dietary requirements
Please ask one of our staff for more information

Main

Chicken stuffed with bacon, leak and mushroom sided with baby carrots, roast kipfler potatoes, sautéed spinach, asparagus and cherry tomatoes, finished with red wine jus **\$34.90**

Coconut and sesame crusted wild caught **Barramundi** served with a sweet potato canal of prawns, chilli, coriander and lemon grass cream **\$36.90**

Pan fried **Eye Fillet** with roasted garlic croquette, green pea purée, buttered king oyster mushroom and red wine jus **\$39.90**

Dukkah crusted **Lamb Backstrap** served with pickled pumpkin, spiced carrot purée, fried padrón pepper and blood plum sauce **\$39.90**

Creamy red capsicum **Risotto** with honey and rosemary goats cheese **\$24.90**

Pan fried **Tasmanian Salmon** marinated in basil and lemon served with citrus asparagus and crab risotto, topped with roasted cherry tomatoes and virgin olive oil **\$36.90**

Boneless Confit Duck with braised spiced red cabbage, cinnamon roasted pumpkin with orange & cardamon reduction **\$35.90**

Grilled **Pork Cutlets** with roast potato, honey glazed root vegetables and mustard sauce **\$37.90**

Cape Grim grass fed **Rib Eye Steak** with horseradish mash, garlic vegetables and a king oyster mushroom sauce **\$39.90**

Wagyu Rib Fillet with horseradish mash, garlic vegetables and a king oyster mushroom sauce **\$59.90**

This cut of Australian Wagyu displays all the characteristics that make Wagyu Cattle famous the world over for superior eating quality. With the highest marble score available and from the best Wagyu cattle, this is the best a steak can get.

Sides

Triple cooked hand cut **Potato Wedges** accompanied by chilli aioli **\$6.90**

Sautéed garlic **Spinach and Mushroom** scented in white wine **\$6.90**

Cauliflower and Carrots baked in classic white cheese sauce **\$6.90**

Sautéed **Green Beans and Broccolini** in butter and garlic, topped with roasted macadamia nuts **\$6.90**

Dessert

Decadent Chocolate Tart topped with chocolate ganache served with berry coulis and crème anglaise **\$12.90**

Classic Crème Brûlée with warm ginger bread **\$12.90**

Warm **Orange & Butter Pudding** with sesame and cashew crumble brown butter ice-cream **\$12.90**

Rhubarb & Wattle Seed mascarpone homemade tart with caramelised pear purée and sugar swirls **\$12.90**

Chefs Cheese Plate for one with Creamy Brie (France), Stilton Blue (UK) and Vintage Cheddar (Aus), served with traditional accompaniments **\$14.90**

Upgrade to a plate for two **\$22.90**