

Dinner Menu:

Entree:

Seared Scallops (Gf & Df)

Lemon Aspen Emulsion, Bacon Crumbs, Chilli Oil 24.00

Japanese Style Diced Beef Fillet (Gf & Df)

Diced Rib Eye Fillets, Wakame, Potato Salad, Wasabi, Picked Ginger 18.00

Beef Tartare

Rib Eye Beef, Fried Rye Bread, Radishes, Truffle Oil 18.00

Turkish Bread

Confit Garlic, Apple Balsamic Reduction, Herbs Oil 10.00

Lamb Croquettes

Juniper Crumble, Garlic Cucumber Yoghurt , Tabouli Salad 19.00

Pork Belly Strip (Gf)

Slow Cooked Pork Belly Strip, Satay Sauce, Pineapple Chilli Salsa 16.00

Oysters (Gf & Df)

Natural,

6 Oysters 21.00, 12 Oysters 36.00

Oysters Kilpatrick OR Oysters With Beef Horseradish Jelly

6 Oysters 23.00, 12 Oysters 39.00

Samosa Plate

Samosa, Potato Cake, Kewpie Mayo Slaw, Tamarind Chutney 15.00

Hot & Cold Seafood Plate

Smoked Salmon With Horseradish Cream, Lightly Curried Local

Tiger Prawns 23.00

BBQ Texan Chicken Wings

Texan Styled BBQ Chicken Wings, Mango Mayo, Salad 19.00

Mains:

GF = Gluten Free, DF = Dairy Free "May contain traces of nuts, gluten or dairy. Fish dish may contain bones". Please let staff know if you have any dietary requirements.

Duck Breast (Gf & Df)

Pickled Fennel, Mix Leaves, Asparagus, Sweet Potato,
Orange Marsala Sauce **37.00**

Twice Cooked Pork Belly (Gf)

Braised Red Cabbage, Apple Puree, Celeriac Puree,
Apple Cider Jus **30.00**

Risotto (Gf)

Wild Mushrooms, Shaved Parmesan, White Truffle Oil,
Baby Herbs **27.00**

Vegetable Stack (Gf)

Haloumi Cheese, Grilled Eggplant, Zucchini, Tomato,
Roasted Capsicum,
Confit Garlic, House Made Tomato Sauce **25.00**

Lamb Shank (Gf)

Slow Cooked Lamb Shank, Garlic Mash Potato, Greens,
Red Wine Jus **36.00**

Butter Chicken

Creamy Tomato Onion Gravy, Tandoori Chicken, Plain
Naan Bread, Cardamom Flavoured Rice, Cumin Yoghurt
23.00

Crisp Skin Salmon

Grilled Asparagus, Parsley Potato, Béarnaise Sauce
36.00

Seafood Laksa

Calamari, Fish, Prawns, Spicy Coconut Broth,
Crispy Vegetable, Fine Noodles **29.00**

Barramundi

Crispy Skin Barramundi, Lemongrass Coconut Broth,
Ginger Sweet Potato Puree, Fried Shallots **32.00**

GF = Gluten Free, DF = Dairy Free "May contain traces of nuts, gluten or dairy. Fish dish may contain bones". Please let staff know if you have any dietary requirements.

280g Porter House Sirloin Steak (Gf)

Truffle Mash, Dutch Carrots, Pickled Eshallots,
Tasmanian Pepper Berries Jus **36.00**

230g Eye Fillet (Gf)

Truffle Mash, Dutch Carrots, Pickled Eshallots,
Tasmanian Pepper Berries Jus **41.00**

Kid's Meals

Chicken Tender with Chips **13.00**

Crumbed Fish with Chips **15.00**

Sides

Beer Battered Chips with Aioli

Large **8.00** Small **5.00**

Garlic Mash 8.00

Green Vegetable

9.00

Fresh Garden Salad 8.00

Dessert:

Cinnamon Myrtle White Chocolate Cheesecake

Roasted Macadamia Crumbs, Ginger Biscuits Crumbs,
Macerated Berries, Mango Sorbet **19.00**

Poached Pear

Ginger Strusel, Pear Sorbet, Vanilla Bean Custard,
Honey Cream, Candied Walnut **18.00**

Chocolate Tasting Plate

Chocolate Cremuex, Chocolate Ice-cream, Chocolate
Brownie, Salted Caramel Ganache & Chocolate Shard
19.00

GF = Gluten Free, DF = Dairy Free "May contain traces of nuts, gluten or dairy. Fish dish may contain bones". Please let staff know if you have any dietary requirements.

Crème Brûlée (Gf)

Vanilla Bean **15.00**

Panna Cotta

Chocolate Soil, Macerated Berries **16.00**

Bollywood Dumpling

Dumplings Stuffed With Roasted Pistachios, Kulfi
(Indian Ice-Cream) **15.00**

Sorbet Cleansing Plate

Trio of Sorbets (Ask wait staff for Flavours), Short
Bread Crumble **13.50**