





Entrée

King Fish Ceviche Aji Amarillo Sweet Potato Puree, Baby Corn, Quinoa, Salsa	\$23.00
Twice Baked Goat Cheese Soufflé Roasted Garlic Cream, White Balsamic, Bowen Heirloom Tomato Salsa	\$22.00
Herbs & Parmesan Gnocchi (V) Tomato Confit, Pickled Mushrooms, Shiitake Consommé	\$19.00
Pressed Ham Hock Piccalilli Puree, Poached Golden Raisins, Xeres Onions and Quail Egg	\$21.00
Beetroot Cured Salmon Gravlax Sweet & Sour Onions, Buckwheat Blinis, Dill & Salmon Roe	\$23.00
King Prawns Tempura Crisp Nori, Asian Slaw, Miso Aioli. Served with Pinenuts Dressing	\$25.00
Pacific Oysters Natural with Red Wine Vinaigrette Natural with Chilli Champagne Granita Cruised in Szechuan Pepper and Wakame Salad	6 PC / 12 PC \$25.00/ \$48.00

Breads to Share

Bread Basket Daily Homemade Bread. Balsamic Reduction, Olive Oil and Salted Butter.	\$16.00
Trio of Dips Selection of Three House Made Dips with Chargrilled Ciabatta Bread	\$17.00

Main Courses

Market Fish of the Day Paris Mash, Asparagus, Black Olives with Sauce Vierge	\$38.00
Pan Seared Snapper Spinach, Prawn Wontons, Shimeji Mushrooms, Chive Butter Sauce	\$39.00
Blue Cheese Gnocchi (V) Rocket Salad, Forest Mushrooms, candied Walnut	\$30.00
Reef and Beef Ribeye and King Prawn, sautéed Brown Mushrooms, Asparagus served with Garlic Puree and buttered Kipfler Potatoes	\$48.00
Spiced New Zealand Wild Venison Celeriac, Beetroot, Pomme Frites, Chardonnay Poached Pear	\$42.00
Rack of Lamb Braised Shank, Potato Risotto, Carrot Textures, Broad Beans	\$42.00
Roasted Eye Fillet Bacon Jam, Colcannon, Caramelised Shallots, Turnips and Shallot jus	\$45.00

Side Dishes

Side Salad Fresh Garden Greens with House Vinaigrette	\$10.00
Paris Mash Dijon & Shallots	\$9.00
Roast Chat Potatoes Seasoned with Rosemary & Garlic	\$9.00
Green Beans Tossed in Herb Butter	\$9.00

Dessert

Chocolate & Bitter Orange Fondant Pistachio Praline, Candied Orange, Red Wine Sorbet	\$16.00
Coconut Panna Cotta Strawberry Gel, Lime Meringue, Roasted Pineapple	\$16.00
Passionfruit Semi Freddo Coconut Gel, Passionfruit Coulis, Matcha Lemon Cake, Coconut	\$16.00
Sticky Date Pudding Home Made Honey Comb & Sticky Date Ice Cream	\$16.00
Trio of Ice Cream Selection of Daily Housemade Ice Creams and Sorbets	\$15.00
Cheese Platter Our House Selection of Fine Cheese, Crackers & Chutney \$25 for 1 Person / \$45 for 2 Persons	

Dessert Wine

d' Arenberg Noble Mud Pie (Viognier, Marsanne, Pinot Gris), McLaren Vale, 2011	\$9.50gls
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Port

Galway Pipe 12 year old Grand Tawny Port	\$10.00gls
Penfolds Grandfather Rare Tawny Port	\$16.00gls

Liqueur Coffee

freshly ground espresso, your choice of liqueur, topped with fresh cream
choose your choice of liqueur
Drambuie / Whiskey / Amaretto / Baileys / Grand Marnier / Frangelico
\$12.50

Affogato

freshly ground espresso poured over vanilla ice cream
\$7.50

add your choice of liqueur
Drambuie / Whiskey / Amaretto / Baileys / Grand Marnier / Frangelico
\$12.50