

Entrée

Braised Octopus

celeriac crème, lemon caper oil, dried olive crumbs

16

Char Siu Pork

steamed boa buns, shallots, coriander and pickled slaw

15

Mint Braised Fennel Salad

toasted hazelnuts, avocado and quinoa salad

14

Seared Scallops

cauliflower puree, truffle bacon, chive dressing

18

Smoked Duck Salad

with mandarin, fig, macadamia nut and raspberry vinaigrette

22





From the Grill

All served with pumpkin wedge, confit cherry tomatoes, watercress and a choice of sauce

300g Beef Rump

34

250g Beef Sirloin

38

500g T Bone

49

220g Chicken Breast

32

200g Salmon fillet

36

Whole Baby Barramundi (Boneless)

38

Sauce:

red wine jus, pepper sauce, mushroom sauce, béarnaise, citrus wasabi dressing





Dessert

Chocolate Fondant

with macadamia nut crumble hokey pokey ice cream 18

Homemade Tiramisu

with marinated strawberries 18

Deconstructed Apple Crumble

with boysenberry ice cream 18

Ice Cream or Sorbet

with persian fairy floss 18

Selection of Cheeses

with lavosh, quince paste and muscatel grapes
18

All items include applicable taxes. 1.3% surcharge for all credit card transaction.

