

DINNER MENU

STARTERS

BRUSCHETTA

fresh Roma tomato, basil, Persian feta 14.9

GRILLED TURKISH BREAD

assorted house made dips 12.9 v

DUCK TASTING PLATE (great to share) 29

duck liver pate w' thyme, duck rillettes w' cornichons & rustic baguette

TAPAS PLATE – 14.9

SPICY SOFT SHELL CRAB PAKORAS mint & cumin yoghurt GF

PEKING DUCK SPRING ROLLS lilly pilly dipper DF

FRESH DATES wrapped in prosciutto, filled w' blue cheese & pickled chilli GF

ARANCINI washed rind & spinach w' salsa romesco v

CRISPY PORK GUA BAO pickled carrot, cucumber, peanuts & xo

MARINATED WARMED OLIVES GF/DF/V 7.9

ENTREES - 21.9/ MAIN 39.9

SOUP 13.9

HUON SALMON CEVICHE

walnuts, Persian semi-dried figs, dill & lime GF/DF

BUNYA PORK BELLY

seared scallops, chilli caramel, apple and Asian herb salad GF/DF

GRILLED MOOLOOLABA TIGER PRAWNS

charred corn & blue swimmer crab, banana pepper, lime & tequila sour cream GF

ROAST FIGS

Meredith goat cheese, vanilla-fig balsamic, pistachio dressing & wild rocket v/GF - Main 29.9

MAINS

BUNYA BBQ PORK CUTLET 39

smoked kumara puree, autumn root-vegetables, crackling, saffron-pear chutney, cider glaze GF/DF

TASMANIAN ROYAL LAMB RACK 39

glazed beetroot, cauliflower croquette, Meredith goats curd, balsamic & green herb emulsion

MASSAMAN DUCK CURRY 39

sweet potato-coriander samosa, coconut & papaya som tam salad, spicy cucumber-peanut sambal

WHITE MARKET FISH OR PAN SEARED TASMANIAN SALMON 39

w' chilli-lime sambal & pak choy, snow peas & pickled Asian salad GF

GREEN OAKS BEEF EYE FILLET by Mort & Co 42.9

wild mushrooms, potato & thyme gratin, Dutch carrots, buttered spinach, jus GF

MORETON BAY BUG RAVIOLI 42.9

house made ravioli, tiger prawns, bug tail, green asparagus, prosciutto, spicy vermouth cream sauce

POTATO GNOCCHI 29

onion jam, smoked mushrooms, green peas, parsnip puree, shaved parmesan v

SIDES 8.9

garden salad GF

beans & broccolini, lemon oil GF/DF/V

roast pumpkin w' macadamia & Persian fetta GF/V

fries, aioli GF/V

Coeliac – we can adapt most of our menu to suit – please ask your waiter

DESSERTS 16.9

PEANUT & CHOCOLATE S'MORE

peanut butter cookies, toasted banana marshmallow, crunchy peanut & chocolate ice cream

MANGO & MACADAMIA SORBET CAKE

meringue, summer fruits, passionfruit coulis GF, DF

TONKA BEAN PANNA COTTA

pistachio cake, bailey's gel, salted caramel ice cream, nutella malto GF

COCONUT & PASSIONFRUIT BRÛLÉE

amaretti biscuits, pandan ice cream, toasted coconut GF

AFFOGATO

a feel good treat - vanilla ice cream, shot espresso,
nip of Frangelico, biscotti

CHEESE BOARD

see your waiter for today's cheese
served w' oatmeal biscuit, lavosh crisp bread, spiced figs

one cheese 16
two cheeses 22
three cheeses 29

Something to have with these.....

11 Allandale Semillon sav blanc, hunter valley 39.5

Chef

Craig Edser

One account per table please