



THE CUT

Dining Room Menu

Starters/Share Plates

Grilled Garlic and Herb sliced Vienna Loaf	8
Toasted Turkish bread served with house dips, whipped feta and pan fried Spanish chorizo, marinated olives	18
Pancetta wrapped seared scallops served with cauliflower puree, asparagus, saffron beurre blanc and salmon roe (GF)	18
Roasted Pork Belly, buttered carrot puree, asparagus, crisp prosciutto, parsnip crisp and red wine jus (GF)	19
OystersNatural (GF)	6pc 16
OystersKilpatrick	6pc 18
Tasting plate: (for four) Toasted Turkish bread and house dips, pumpkin and feta arancini, lemon pepper squid rings, pan fried chorizo, buffalo wings and BBQ pork bits	36
Seafood Tasting Plate: (for two) Pancetta wrapped seared scallops, smoked salmon, lemon pepper soft shell crab, salt & pepper squid rings, Crispy skin barramundi, chilli mussels, natural & Kilpatrick oysters	58

Pastas

Chicken, pesto, sun dried tomato, linguine in white wine cream sauce With shaved parmesan	23
Chorizo and prawn, angel hair, Spanish onion, chilli, garlic, fresh basil and blistered cherry tomatoes	26
Potato and ricotta gnocchi with sautéed spinach, blue vein cream sauce And napolitana sauce	23

(GF) - These dishes have 'no added' gluten to them that we are aware of. We can not guarantee any of our products are fully gluten free.

They are prepared on equipment that may have come into contact with allergenic products.

(GFO) - Some meals can be prepared gluten free - Please be sure to notify your waitress of any dietary requirements

Salads

Caesar salad, croutons, roast bacon, anchovies, shaved parmesan, Coz lettuce poached egg and Caesar dressing (GFO) 19

Roast pumpkin, feta, pine nut, red onion and spinach salad with balsamic dressing (GF)

Candied walnut, blue vein, pear and roquette salad with sweet lemon dressing (GF) 16

Mains

Beef Mignon served with buttered baby carrots, truffle mash, pancetta wrapped green beans and Red wine jus (GF) 32

Prosciutto wrapped chicken breast served with crumbed brie, parsnip puree, baby carrots, asparagus and garlic spinach cream sauce (GF) 32

F.O.D See Specials for fish of the day MP

Crispy pork and prawn with vermicelli rice noodles, Asian vegetables and Nam jim dressing (GF) 28

Steamed mussels in a chilli and fresh basil napolitana sauce With toasted Vienna loaf (GFO) 28

Roast Pork Belly, spiced apple puree, baby carrots, roasted baby beetroot and red wine jus 34

Sides

Chips with tomato sauce and aioli 7.50

Wedges with sour cream and sweet chilli sauce 8.50

Truffled mash potato 8

Garden salad (GF) 8

Grilled asparagus, shaved parmesan (GF) 8.50

Pumpkin feta and spinach salad (GF) 8.50

Blue cheese, pear and roquette salad with candied walnuts (GF) 8.50

Dessert

See our Specials board for today's dessert

(GF) - These dishes have 'no added' gluten to them that we are aware of. We can not guarantee any of our products are fully gluten free.

They are prepared on equipment that may have come into contact with allergenic products.

(GFO) - Some meals can be prepared gluten free - Please be sure to notify your waitress of any dietary requirements