

Seared scallop w saffron
skordalia, wasabi flying fish
roe, lemon herb butter
micro herbs \$5each

.....

Grilled haloumi taco w
shaved cabbage, lime
salsa & chilli jam t/a \$5each

.....

Lemon & thyme crusted
chicken ribs w chilli,
lime & coriander dressing t/a \$11.00

.....

Crab salad w chilli, ginger,
kaffir lime leaf, shallots,
herbs & lettuce cups t/a \$14.00

.....

Rosemary & corn waffles w
smokey tomato & cashew
tapenade t/a *\$10.00

.....

Pan fried lamb backstrap w
Australian dukkah, paprika
pumpkin, roasted tomatoes,
white polenta & mint foam \$18.00

.....

Potato gnocchi w twice
cooked pork belly &
gorgonzola sauce \$16.00

.....

Cheese plate - your choice t/a
of cheese w muscatels,
poached pear & lavosh \$10.00

Roasted chat potatoes w
bravas sauce & tomato aioli t/a *\$7.00

.....

Chorizo w rocket &
chilli jam t/a *\$9.00

.....

Goats cheese pastilla w
shaved almonds, rocket,
fig & a pomegranate t/a \$8.00

.....

Potato & thyme rosti
w rocket & chilli jam t/a \$8.00

.....

Beef wellington medallions
w parsnip puree, wilted
spinach, mushroom duxelle &
red wine jus \$18.00

.....

Today's fish w vegetable
salsa, lemon, almonds,
celeriac puree & micro herbs \$16.00

.....

Sichuan salted calamari t/a
w tomato & coriander salsa,
rocket & grilled lime *\$12.00

.....

3 course Banquet Menu \$28pp
(min 2 persons)
Seared scallop, chat potato bravas,
chicken ribs, beef wellington,
broccolini & bocconcini,
goats cheese pastilla

Confit duck pancake w
green curry sauce, crispy
onions & micro herb salad \$16.00

.....

Shaved sweet potato
w cumin salt t/a \$6.00

.....

Prawn & chive beignets w
wasabi mayonnaise \$9.00

.....

Broccolini & bocconcini
salad w roasted pinenuts
& lemon oil *\$10.00



- RESTAURANT LOUNGE -
*\$5 plates between 3pm - 5pm
Monday - Friday
Excludes public holidays

Kitchen Open - All Day
12noon till 9pm & Beyond
Open 7 Days 5455 6540
July 2015

