# Intitude 30 restaurant + bar

### Maín Courses

**Beef Cheeks**: slow cooked w` shiraz, root vegetables and bay leaves served w` wilted greens and Cauliflower puree. \$27.90

**Royal Thaí Yellow Curry:** Seared Morten Bay bug tails, king prawns, steamed jasmine rice and bok choy \$29.90

**Tradítíonal Spanísh style Paella:** with chícken chorízo, ríce saffron tomatoes, mussels, squíd and prawns. \$32.90

Szechuan Crusted Half Duck: Píckled green papaya salad, tamarínd chillí caramel \$31.90

Fish Fillet of the Day: Served with saffron potatoes, kalamata olives, tomato and chilli salsa. POA

Rísotto: Wild mushroom, roasted pumpkin, parmesan and fine herbs. \$26.90

300g Scotch fillet steak: \$32.00

#### 250g Eye fillet Steak: \$35.90

Our steaks are grain fed from New England and aged for 10 weeks for maximum flavour and tenderness. Cooked to your liking with rosemary roasted chat potatoes and steamed greens.

#### Eíther

With red wine jus and cafe de Paris butter

#### Or

Traditional peppered steak rolled in cracked pepper finished with cream brandy and green pepper corns.

Seafood Platter. Half lobster, Morton bay bugs, eastern king prawns, oysters, crab, salt and pepper squid, steamed mussels and smoked salmon. Market price on request weather permitting.

NO SPLIT BILLS - ONE BILL PER TABLE

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### Tapa's & Share plates

Focaccía Bread with olíve oil and balsamic \$7.90 Olíves and Feta with toasted focaccía \$13.90 G.F

Oysters: please check out our oyster bar; we source the best Australía has to offer. Natural with lemon Píckled gínger and cucumber ponzu sauce Rockefeller bread crumbs fennel and pernod Served 3 \$8.00 6 \$16.00 12\$28.90

Antípasto Platter: Proscíutto, salamí, olíves montasío w`honey, white anchovies, grilled chorizo with focaccia bread \$22.90

Seafood mezze: King prawns, smoked salmon, oysters and Morton Bay bugs \$24.90 G.F

Salt and Pepper Squid: Flash fried w` a chilli and lime dipping sauce. \$12.90

Rocket Salad: Pine nuts, parmigiano, sultanas, pear and green beans \$12.90 G.F

Mushroom Bruschetta: Wild sauté mushrooms on toasted ciabatta bread \$11.90

**Grílled Haloumí:** With wild rocket baby capers and fresh tomato § salsa Verdí \$11.90. G.F

**Potted Salmon:** Poached salmon potted w`díll served with pickled lemon, rocket salad and toasted turkish bread \$15.90 G.F

**Chícken Kebab:** Spícy chícken smoked papríka, cumín, capsícum raísíns and olíves \$13.90 G.F

**Pork Belly:** With white beans spinach and a crispy pancetta salad with honey and sherry glaze dressing \$14.90 G.F

**Kíng Prawns Romesco:** Local kíng prawns w`peppers garlíc and chillíes. \$15.90 G.F