

Seafood Entrée

Oysters À La Natural

(GF & DF)

Pacific Oysters Served Chilled with Fresh Lemon Wedges

6 Oysters \$23, 12 Oysters \$37

Oysters Kilpatrick

Pacific Oysters topped with Caramelised Onion, Tabasco, Smokey BBQ & Bacon Sauce
Oven Baked

6 Oysters \$25, 12 Oysters \$39

Oysters Greta Garbo

(GF & DF*)

Pacific Oysters Served Chilled, topped with Smoked Salmon, Finger Lime, Caviar, Sour Cream
& Chives

6 Oysters \$29, 12 Oysters \$45

Japanese Oysters

(DF)

Pacific Oysters Served Chilled, topped with Pickled Ginger, Wakame & Lemon, Lime and Ginger
Emulsion

6 Oysters \$25, 12 Oysters \$39

Seared Sea Scallops

(GF & DF)

Roe On Scallops Seared & Served with Wakame & Lemon, Lime and Ginger Emulsion
\$25

(GF) = Gluten Free. (GF*) = Gluten Free Option. (DF) = Dairy Free. (DF*) = Dairy Free Option.
Some dishes contain nuts. Other dishes may contain nuts. Please let our friendly staff know if you have any dietary
requirements.

No Added MSG

Entrée

Chicken Wings

Oven Baked Smokey Chicken Wingettes Served with a choice of Sauce & Slaw
\$19

Japanese Style Beef

(GF* & DF)

Medallions of MSA Grade Tenderloin Beef Seared & Served with Wakame, Pickled Ginger, Potato Salad & Wasabi.
\$21

Lamb Croquettes

Panko Crumbed Lamb Croquettes Fried & Served with Tzatziki, Tabbouleh, Basil Oil & Pine Nuts
\$19

Pork Belly Strips

(GF)

Slow Cooked Pork Belly, Strip Cut & Seared, Served with Chilli Pine Lime & Coriander Chutney & a choice of Sauce
\$17

Samosa & Aloo Tikki

(Vegetarian)

Indian Spicy Samosa & Potato Cake Served with Slaw & House Made Tangy Tamarind Chutney
\$16

Glazed Dutch Carrots

(GF, DF & Vegetarian)

Sauteed Dutch Carrots in Honey, Lemon Myrtle & Raspberry Vinegar glaze with Nigella Seeds
\$15

Turkish Bread

(Vegetarian)

Thick Cut Turkish Bread Grilled Until Golden and Served with House Made Condiments of Apple Balsamic Reduction, Basil Oil & Confit Garlic
\$10

Sauces

(GF & DF)

Tomato
BBQ
Sweet Chilli
Sweet 'n' Sour

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Mains

Barramundi

(GF & DF)

Crispy Skin Barra served on a bed of Sweet Potato Puree, Surrounded by a Spicy Coconut & Macadamia Broth, topped with a Wedge of Lime & Golden Fried Spring Onions

(Responsibly sourced N.T. Barramundi)

\$34

Seafood Laksa

(GF)

Barramundi, Prawns, Squid, Roe off Scallops & Vermicelli Noodles simmered in a Spicy Coconut & Macadamia Broth, topped with Sauteed Asian Greens

\$30

Crispy Skin Salmon

(GF)

Seared Crispy Skin Salmon served Roasted Kipfler Potatoes & Lemon, Lime and Ginger Emulsion

\$34

Mushroom Risotto

(GF)

An assortment of Fresh Exotic Mushrooms sauteed with Sliced Eshallots & Garlic. Gently cooked Arborio Rice in a Vegetable Stock, topped with Parmesan Cheese & White Truffle Oil

\$29

Vegetable Stack

(GF & DF*)

Roasted Red Capsicum, Zucchini, Eggplant, Beans, Snow Peas, Asparagus, Confit Garlic, Exotic Mixed Mushrooms, Haloumi Cheese, Neapolitan Sauce & Pine Nuts

\$28

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Mains

Duck Breast

(GF & DF)

Skin on Breast of Duck served on a bed of Mesclun, Julienne Carrot, Asparagus & Baked Sweet Potato Cubes, topped with Orange & Marsala Wine Sauce
\$37

Butter Chicken

Tandoori Style Chicken in a Mild Spiced Creamy Tomato & Onion Gravy, served with Basmati Rice, Poppadoms, Naan Bread & Cummin, Cucumber & Garlic Yoghurt
\$26

Lamb Shank

(GF)

Braised Shank of Lamb served with Garlic Mash, Green Beans, Snow Peas, Broccolini & Lamb Red Wine Jus
\$36

Beef Cheeks

(GF)

Barossa Valley Shiraz Marinated & Braised Cheek of Beef served on a bed of Soft Polenta & Jus
\$34

Striploin Steak 280g

(GF*)

Served with Truffle Mash, Dutch Carrots, Roasted Eshallots & Tasmanian Pepperberry Beef Jus
\$36

Eye Fillet 230g

(GF*)

Served with Truffle Mash, Dutch Carrots, Roasted Eshallots & Tasmanian Pepperberry Beef Jus
\$41

Twice Cooked Pork Belly

Slow braised then oven roasted to order, served with Braised White Cabbage, Celeriac Puree, Apple Puree & Apple Cider Pork Jus
\$33

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Sides

Fries

Thick Cut Beer Battered Potato Chips & Sweet Potato Wedges & Choice of Sauce
Small \$5 Large \$8

Greens

Blanched and Sauteed Green Beans, Snow Peas & Broccolini
\$9

Garlic Mash

Silky Smooth Desiree Mashed Potato, Butter & Confit Garlic
\$8

Truffle Mash

Silky Smooth Desiree Mashed Potato, Butter & Truffle Puree
\$8

Garden Salad

A mix of Mesclun, Julienne Carrot, Diced Cucumber, Spanish Onion & Tomato, Dressed in our
own Tangy Dill Salad Dressing
\$9

Chips & Slaw

Thick Cut Beer Battered Potato Chips & Coleslaw with a Choice of Sauce
\$9

Sour Cream & Chives

\$4

Sauces

(GF & DF)

Tomato

BBQ

Sweet Chilli

Aioli

Sweet 'n' Sour

Tartare

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Children's Menu

(12y.o. & Under)

Chicken Wings

Smokey Chicken Wingettes served with a choice of Side & Sauce
\$18

Tempura Fish

Battered Fish Cocktails with a choice of Side & Sauce or Sweet & Sour Sauce & Steamed Rice
\$16

Pork Belly

Slow Cooked Pork Belly, Strip Cut & Seared served with a choice of Side & Sauce
\$16

Beef Fillet

(GF)

Medallions of MSA Grade Tenderloin Beef served with a choice of Side & Sauce
\$20

Chicken Tenders

Crumbed Chicken served with a choice of Side & Sauce
\$16

Sides

Chips & Salad
Green Vegetables
Coleslaw & Chips
Potato & Sweet Potato Chips

Sauces

(GF & DF)

Tomato
BBQ
Sweet Chilli
Aioli
Sweet 'n' Sour
Tartare

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Dessert

Tiramisu

(Contains Alcohol)

Creamy Mascapone Based Dessert with Cognac & Coffee Soaked Savoiardi Biscuits
\$15

Sticky Date Pudding

Warm Sticky Date & Pecan Pudding served with Warm Butterscotch Sauce
& Vanilla Bean Ice-Cream
\$15

Poached Pear

(GF*)

Warm Poached Pear served with Vanilla Bean Custard, Honey Cream, Ginger Streusel,
Candied Walnuts & Pear Sorbet
\$18

Sorbet Trio

(GF)

Choice of 3 flavours: Watermelon Mint, Blood Orange, Pear, Lemon, Mango
\$12

Ice-Cream Duo

(GF)

Choice of 2 Scoops: Chocolate and or Vanilla Bean with a Cherry on Top
\$8

Cheesecake

Pumpkin and Pure Maple Syrup Cheesecake served with Ginger Streusel, Shattered Pumpkin Seed
Brittle & Vanilla Bean Ice-Cream
\$16

Creme Brulee

(GF)

Rich & Creamy Baked Custard Base with a Caramelised Toffee Top
\$15

Bollywood Dumplings

Warm Indian Sweet Dumplings (Gulab Jamun), Steeped in Cardamom Syrup served with Pistachio
Encrusted Indian Ice-Cream (Kulfi)
\$16

Chocolate Plate

(Contains Alcohol)

Cointreau Cremeux, Ice-Cream (Chocolate or Vanilla Bean), Chocolate Soil, Brownie, Bailey's
Ganache, Choc-Peppermint & Pistachio Shard
\$20