

## **Seafood Entrée**

### **Oysters À La Natural**

(GF & DF)

Pacific Oysters Served Chilled with Fresh Lemon Wedges

6 Oysters \$24, 12 Oysters \$42

### **Oysters Kilpatrick**

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

6 Oysters \$26, 12 Oysters \$46

### **Oysters Greta Garbo**

(GF & DF\*)

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

6 Oysters \$30, 12 Oysters \$54

### **Japanese Oysters**

(DF)

Pacific Oysters Served Chilled, topped with Wakame & an emulsion of Lemon, Lime  
& Ginger.

6 Oysters \$25, 12 Oysters \$44

### **Seared Sea Scallops**

(GF & DF)

Roe On Scallops Seared & Served with Wakame & Lemon, Lime and Ginger Emulsion  
\$26

(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**

### **Cheese Stix**

Crumbed Fried Mozzarella served with Roasted Capsicum & Tomato Basil Dipping Sauce

Small (8) \$10    Large (16) \$18

### **Japanese Style Beef**

(GF\* & DF)

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

\$23

### **Lamb Croquettes**

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

\$20

### **Pork Belly Strips**

(GF)

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

\$19

### **Turkish Bread**

(Vegetarian)

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

\$12

## **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)

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

\$32

### **Crispy Skin Salmon**

(GF)

Seared Crispy Skin Salmon served on Roasted Kipfler Potatoes, Asparagus and Side Lemon, Lime and Ginger Emulsion

\$34

### **Mushroom Risotto**

(GF)

Abborio Rice cooked in a Vegetable Stock with Confit Garlic & White Truffle Oil, topped with Parmesan Cheese & Sauteed Mushrooms

\$30

### **Vegetable Stack**

(GF & DF\*)

Seasonal Vegetables served with Haloumi Cheese, Sauteed Mushrooms, Napolitana Sauce & Pine Nuts

\$30

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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  
\$38

### **Roast Chicken Breast**

Pan seared then oven roasted skin on chicken, served with Potato Puree, Sautéed Buttered Spinach & Pine Nuts  
\$32

### **Lamb Backstrap**

(DF)

Mint & Parsley Crumbed Lamb served with Roasted Pumpkin and Side Anchovy Dressing  
\$44

### **Beef Cheeks**

(GF)

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

### **Angus Sirloin Steak**

(GF\*)

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

### **Eye Fillet 230g**

(GF\*)

MSA Grade Beef, Served with Truffle Mash, Dutch Carrots, Roasted Eshallots & Tasmanian Pepperberry Beef Jus  
\$43

### **Twice Cooked Pork Belly**

Slow braised then oven roasted to order, served with Braised White Cabbage, Celeriac Puree, Apple Puree & Apple Cider Pork Jus  
\$35

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## **Sides**

### **Fries**

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

### **Greens**

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

### **Truffle Mash**

Silky Smooth Desiree Mashed Potato, Butter & Truffle Puree  
\$9

### **Garden Salad**

\$9

### **Sour Cream & Chives**

\$2

## **Sauces**

(GF & DF)

Tomato

BBQ

Sweet Chilli

Aioli

Sweet 'n' Sour

Tartare

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# **Children's Menu**

(12y.o. & Under)

## **Tempura Fish**

Battered Fish Cocktails with a choice of Side & Sauce or Sweet & Sour Sauce & Steamed Rice  
\$18

## **Pork Belly**

Slow Cooked Pork Belly, Strip Cut & Seared served with a choice of Side & Sauce  
\$18

## **Beef Fillet**

(GF)

Medallions of MSA Grade Tenderloin Beef served with a choice of Side & Sauce  
\$23

## **Chicken Tenders**

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

## **Sides**

Chips & Salad  
Green Vegetables  
Potato 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  
\$16

### **Sticky Date Pudding**

Warm Sticky Date & Pecan Pudding served with Warm Butterscotch Sauce  
& Vanilla Bean Ice-Cream  
\$17

### **Poached Pear**

(GF\*)

Warm Poached Pear served with Vanilla Bean Custard, Honey Cream, Ginger Streusel,  
Candied Walnuts & Pear Sorbet  
\$20

### **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

### **Creme Brulee**

(GF)

Rich & Creamy Baked Custard Base with a Caramelised Toffee Top  
\$16

### **Chocolate Plate**

(Contains Alcohol)

Cointreau Cremeux, Vanilla Bean Ice-Cream, Chocolate Soil, Brownie, Bailey's Ganache  
\$22

### **Pear Tart**

(GF)

Gluten Free Pear & Ricotta Tart served atop Vanilla Bean Custard,  
topped with Candied Walnuts & Double Dollop Cream  
\$17