

ENTREÉS

ALL ENTREES \$19.00

POACHED YAMBA PRAWNS

with miso broth & crab wontons

OXTAIL RAGOUT

with parpadelle pasta

TRIO OF SEAFOOD

a selection of rockefeller oysters, bouillabaisse & wasabi marinated tuna

STICKY PORK BELLY & PORK SPRING ROLL

with asian slaw

PUMPKIN & ENGLISH SPINACH RISOTTO

with goats cheese foam

½ DOZEN \$19.00 1 DOZEN \$26.00

NATURAL OYSTERS

with a mignonette dressing

KILPATRICK OYSTERS

with bacon & worcestershire sauce

OYSTERS TEMPURA

with thai dipping sauce

CHEF'S MIXED OYSTERS

BREADS

RUSTIC BREAD WITH SLOW ROASTED GARLIC & BALSAMIC \$7.00

TOMATO BRUSCHETTA \$6.50

DAMPER WITH BAKED \$14.00

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9849 5702

MAIN FARE

CHAR GRILLED BEEF FILLET

with sauté prawn, roasted garlic puree & café de paris butter \$38.00

SEAFOOD BOUILLABAISSSE

a selection of prawn, fish, squid, mussels & bugs with toasted turkish bread & garlic cloves \$36.00

SEARED TUNA NICOISE

with a salad of sauté potatoes, green beans, tomato, black olive tapenade & soft boiled egg \$31.00

CHAR GRILLED BEEF

served with hand cut chips, red onion relish & béarnaise sauce

Beef Ribeye \$34.00

Beef Sirloin \$31.00

PAN FRIED DUCK BREAST

with parmesan polenta, cauliflower puree & braised beets \$32.00

PAN FRIED VEAL MEDALLIONS

with porcini mushroom risotto & asparagus \$30.00

VEGETARIAN LASAGNE

with mushroom bolognese \$27.00

ADDITIONAL ITEMS

CAESAR SALAD

small \$11.00 large \$13.00

with smoked salmon or smoked chicken

small \$14.00 large \$16.00

ALL SIDES

SMALL \$7.00 LARGE \$12.00

ROASTED GARLIC MASH

HAND CUT CHIPS WITH BÉARNAISE SAUCE

STEAMED GARDEN VEGETABLES

ROAST PUMPKIN, FETA & SPINACH SALAD WITH ROASTED GARLIC VINAIGRETTE

GREEK SALAD WITH TOMATO, CUCUMBER, SPANISH ONIONS, OLIVES,
ROCKET & FETTA

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DESSERTS

ALL DESSERTS \$14.00

CARAMELISED BANANA PARFAIT

with butterscotch sauce

LAVENDER RICE PUDDING

with kiwi fruit, mandarin salad & passionfruit sabayon

VANILLA CRÈME BRULEE

with fresh strawberries

APPLE TARTE TATIN

with caramel ice cream

TRADITIONAL TIRAMISU

served with affogato

CHOCOLATE ASSIETTE

tasting plate with brownie, fondant & chocolate soup \$18.00

PLATTER OF AUSTRALIAN CHEESES

premium selection of cheeses, water crackers & crisp lavosh \$18.00

COFFEE

by Piazza D'oro

cup \$4.50 mug \$5.00 liqueur \$8.50

LOOSE LEAF TEAS

By T2 \$4.50

English Breakfast, Earl Grey, Chai, Green Sencha,
Camomile, Peppermint, Lemongrass & Ginger

DESSERT WINES

Snowy Vineyard Estate - Noblerot select pick (2001)
bottle \$25.00 (375ml)

Vinden limited release late harvest semillon - Hunter Valley NSW (2006)
bottle \$35.00 (375ml)

Two Hands Brilliant Disguise Moscato – Barossa Valley SA (2008)
bottle \$35.00 (500ml)

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