

Dinner

SERVED 6PM – 10PM

ENTREES

OYSTERS // 3.5 each
natural, tempura or kilpatrick G, D

GARLIC FOCACCIA // 9.5
mustard parmesan butter V

LOBSTER RAVIOLI // 17.5
in a champagne butter sauce, ratatouille G

STICKY PORK BELLY // 17.5
charred pineapple, snow peas, hoisin G

SMOKED CHICKEN BREAST // 17
wild mushroom mousse, roast walnut salad G

POLENTA STACK // 16.5
with pesto, spinach, marinated mozzarella, roasted tomato V

SIDES

CRISPY COUNTRY STYLE CHIPS // 8.5
bush tomato chutney, sea salt D, V

STEAMED BABY CHAT POTATOES // 8.5
parsley butter V,G

STEAMED VEGETABLES // 8.5
drizzled with olive oil V,G

BABY EGGPLANT & ENDIVE SALAD // 8.5
roasted tomatoes, goat's cheese, toasted almonds,
balsamic reduction, basil oil G

MAINS

TIMBALE OF QUINOA AND LENTILS // 26
artichokes, seasonal greens, beetroot gel V,G

PAPPARDELLE PASTA // 26
olives, vine-ripened tomatoes, grilled zucchini ribbons, three cow feta cheese,
tempura vegetables V,GFA

CRISPY SKIN SALMON // 34
smoked tomatoes, green beans, champagne emulsion G

PAN-FRIED GOLDBAND SNAPPER // 32
topped with tomato, parsley, Worcestershire sauce, lemon, young potatoes, leeks G

PRAWN LINGUINE PASTA // 30
semi-dried, bell pepper tear drops, sweet basil, sauteed prawns, light bisque

SOFT SHELL CRAB CURRY // 36
jasmine rice, wild basil

OVEN-BAKED CHICKEN SUPREME // 29
sautéed root vegetables and a lemon glaze G

BRAISED LAMB RUMP // 42
on savoy cabbage, potato galette, thyme jus G

KANGAROO LOIN // 34
grilled kumara, almond tossed broccolini, Tasmanian pepper sauce G, D

GRILLED SIRLOIN // 37
braised green beans, kumara shards, red wine jus G

[D] Dairy free [G] Gluten free [GFA] Gluten free available [H] Healthy option [V] Vegetarian [N] Contains Nuts
Please ask our friendly staff for further dietary options