



DINNER MENU

STARTERS

CHEF CRAFTED SOUP ARTISAN BREAD (V,GF)	12
BRUSCHETTA CHERRY TOMATOES, BOCCONCINI, BASIL & KALAMATA OLIVES (V)	15
LEMON PEPPER CALAMARI CHIPOTLE MAYONNAISE & MESCULIN (DF)	18
GNOCCHI PESTO HOME MADE POTATO GNOCCHI, BASIL, PINE NUT PESTO & PECORINO (V)	18
SCALLOPS MARINATED WITH YUZU, PISTACHIOS, JALAPEÑOS & CHERVIL (GF,DF)	20
OYSTERS (5) MIGNONETTE SNOW OR KILPATRICK (GF,DF)	25

SALADS

ADD GRILLED CHICKEN OR SMOKED SALMON TO ANY SALAD	7
SNOW PEA CHIFFONADE SALAD PECORINO, PANCETTA, SNOW PEA TENDRILS & MINT (GF)	17
HEIRLOOM TOMATO AND BURRATA SALAD RYE BREAD, CHERRY TOMATOES, BASIL & CHIVE OIL (V)	18
KOREAN NOODLE SALAD BUCKWHEAT NOODLES, CARROT, CAPSICUM, RED ONIONS, CHERRY TOMATOES, SPROUTS, CUCUMBER & SOFT BOILED EGG	15
WITLOF AND BABY COS WEDGE SALAD MIXED SEEDS, TOASTED PECAN NUTS, BABY RADISH, CHIVES & BUTTERMILK DRESSING (V,GF)	18
MARKET GREEN SALAD SPANISH RED ONIONS, CUCUMBERS, CHERRY TOMATOES & LEMON VINAIGRETTE (GF,DF,VG)	14

V VEGETARIAN, GF GLUTEN FREE, DF DAIRY FREE, VG VEGAN



DINNER MENU

MAIN COURSE

MARINATED SPATCHCOCK	29
MUSHROOM PURÉE, GRILLED ZUCCHINI, ARTICHOKE, MINT & SHAVED PARMESAN (GF)	
LAMB SHOULDER BRAISED AND PRESSED	35
CELERIAC RISOTTO, CHARRED PEARL ONIONS, PINE NUTS, GOAT'S MILK CHEESE & RED WINE JUS (GF)	
CRAB LINGUINE	35
CHILLI, PARSLEY, CHERRY TOMATOES & LEMON	
CRISPY SKIN TASMANIAN SALMON	35
CELERIAC PURÉE, BRUSSELS SPROUTS, BRAISED PARSNIPS & BELL PEPPER COULIS (GF)	
BUTTER CHICKEN	35
STEAMED BASMATI RICE, PLAIN NAAN & MIXED VEGETABLE PICKLE	
SEAFOOD CURRY	38
SPANNER CRAB, PRAWNS & SCALLOPS WITH STEAMED BASMATI RICE, PAPADUMS & MANGO CHUTNEY	
GARLIC AND THYME ROASTED BUTTERNUT SQUASH	29
PUFFED QUINOA, MUSHROOM RAGOUT, APPLE & KALE CHIPS (GF,DF,VG)	
FLANK STEAK	35
CHILLI SOY & GINGER GLAZED, STEAMED BEANS & CRISP SHALLOTS	

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DINNER MENU

FROM THE CHAR GRILL

INCLUDES STEAMED BEANS, BABY CORN AND FLOWERING CAULIFLOWER

BEEF TENDERLOIN (GF)	200G	38
WAGYU RUMP (GF)	250G	38
GRASS FED LAMB RACK (GF)	300G	45
QUEENSLAND BUGS (GF)	300G	39
MARKET FISH (GF)	200G	35
SAUCE: MUSHROOM, PEPPER, CHERMOULA OR JUS		4

SIDES

STEAKHOUSE CHIPS AND ROASTED GARLIC AIOLI (V,GF,DF)	10
ROAST BABY CARROTS, PISTACHIO LIME BUTTER & FINGERLIME (V,GF)	12
CHARRED ASPARAGUS, SOFT BOILED EGG, PARMESAN CRUMBS & MUSTARD DRESSING (V)	12
PAN FRIED MUSHROOMS, GARLIC, PARMESAN & THYME (V,GF)	12
LOCAL RED SKIN POTATO MASH WITH CHIVE OIL (GF, VG)	10

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DINNER MENU

DESSERTS

PAVLOVA	15
SEASONAL FRUIT SALAD & STRAWBERRY CREAM (GF)	
WARM STICKY DATE PUDDING	15
CHOCOLATE CRUMBLE, CARAMEL SAUCE & CINNAMON ICE CREAM	
FLOURLESS COFFEE STONE	15
GOLD DUSTED CHOCOLATE SOIL, MIXED BERRIES & RASPBERRY COULIS	
CHOCOLATE PASSION FRUIT TIAN	15
PASSION FRUIT COULIS	
GREEN TEA CRÈME BRÛLÉE	15
CINNAMON SUGAR PUFF	
CHEF CRAFTED DESSERT	12
ASK YOUR HOST FOR TODAY'S CREATION	
FRUIT PLATE	12
SEASONAL FRESH FRUITS & VANILLA ICE CREAM (V,GF)	
CHEESE BOARD	21
BRIE, BLUE, CHEDDAR, QUINCE PASTE & DRIED FRUITS	

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