

Dinner Menu

starters

Char-Grilled Garlic & Herb Sour Dough (v)
\$7

Crusty Warmed Sour Dough with Balsamic & Extra Virgin Olive Oil (v)
\$8

Traditional Tomato Bruschetta (v)
\$8

Oysters Natural (gf)
1/2doz \$14.5
1doz \$24

Oysters Kilpatrick
1/2doz \$16.5
1doz \$26

Pan-Seared Canadian Sea Scallops with Creamed Fennel,
Orange Reduction & Pickled Shimeji Mushrooms (gf)
\$18

Roast Butternut Pumpkin, Red Wine Poached Eshallots & Marinated Binnorie Fetta
Baked Tartlet with Baby Herb Salad & Balsamic Reduction (v)
\$17

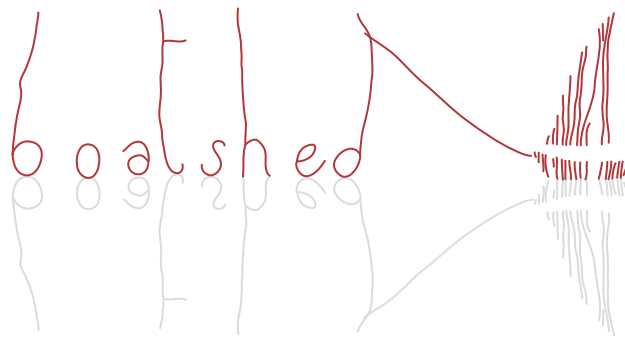
Salt & Peppered Squid with Tomato Nahm Jim & Pickled Ginger (gf)
\$17

sides

Beer Battered Potato Chips with Aioli
\$8

Seasoned Wedges with Sour Cream & Sweet Chilli
\$9

Seasonal Vegetables or Mixed Garden Salad
\$7.5



Dinner Menu

main

Premium Grain Fed Angus Beef Fillet (200g) with Butternut Pumpkin Purée,
Truffled Herb Butter & Slow Roast Vine Ripened Tomatoes (gf)
\$34

Confit Duck Maryland with Potato Purée, Black Caviar Lentil Ragout,
Beetroot Marmalade & Seared Sea Scallop (gf)
\$33

Market Fish of the Day
(please ask wait staff)
\$32

Swiss Brown Mushroom & Sweet Pea Risotto with Shaved Black Truffle
& Grana Padano Parmesan (v) (gf)
\$28

desserts

Belgian Chocolate Soft Centered Fondant with Vanilla Bean Ice Cream
& Sour Cherry Compote
(please allow 15 minutes cooking time)
\$14

Vanilla Bean & Blackberry Crème Brulée
\$13

Coconut & Lemongrass Panna Cotta with Pineapple Sorbet,
Coconut Sand & Mango Salad
\$14