

Entree

Flat Bread

w black hummus & compound butter
\$15.50

Squid

Tempura squid, served w select leaves, pickled finger
lime caviar & burnt corn salsa
\$19.50

Ricotta Gnocchi

White wine sauce, baby carrot linguini
& blistered cherry tomatoes
Entree \$20.50 Main \$30.50

Seared Scallops

Served w watermelon ,
brioche soil & wild puffed rice.
\$27.50

Warm Smoked Salmon

Pickled onions, fresh radish, lemon curd,
herb oil & black caviar
\$23.50

Mushroom Terrine

Layered mushrooms w black garlic &
a cauliflower sauce
\$20.50

Torched Beef

Teriyaki glaze served w rice,
tadashi spice & herbs
\$22.50

Sides

Fried potatoes

w lemon, mustard & salt
\$13.00

Apple & fennel

Fresh salad w finger lime vinigarette
\$13.00

Brussel sprouts

Fried sprouts w sesame seeds & lemon
\$13.00

Steamed vegetables

Seasonal vegetables w herb butter & cracked pepper
\$13.00

Seafood Taster

Please pre-order 24 hours in advance
Prawns, scallops, oysters, crab, salmon, mussels,
sauces and salad
\$110.00

Main

Chicken

Dutch carrots, lemon spinach,
sweet potato pureé, w jus

\$35.00

Barramundi

Corn chowder, crushed mustard potatoes,
pipis & salsa

\$35.00

Eye Fillet

Served w a gathering of beetroots,
blue berries & jus

\$41.00

Pork Belly

Burnt orange, shaved fennel,
charred apple pureé & orange-anise jus

\$36.50

Bisque

Prawns, scallops, mussels, pipis,
spinach & flat bread

\$38.00

Cauliflower

Macadamia nut pureé, dukkha & fried
brussel sprout leaves

\$30.00

Dessert

Stay Fresh Pav

Berries, kiwi fruit, mango coulis & lemon sorbet

\$17.00

Cheesecake

Chocolate ganache, double cream,
macadamia nut crumb & berries

\$16.00

Chocolate Mousse

Maraschino cherry jelly, wild berry
salad & hokey pokey

\$16.50

Cheese board

Blue, Brie, Cheddar, dried fruits,
fresh fruits, lavosh

\$30.00