

Entrees

Daily shucked Oysters

- *natural* | *champagne* | *shallot mignonette* \$19.50 \$38.00
- *smoked Kilpatrick style* \$21.50 \$42.00
- *tempura* | *wasabi mayonnaise* | *pickled ginger*
- *pico de gallo (mexican salsa)*

Pea & Ham Soup

\$14.00

Grilled Lamb Backstrap (gf)

\$21.00

smoked beetroot | *roasted turnip puree* | *garlic caper jus*

Grilled Scallops (gf)

\$19.50

boudin noir | *pickled apple* | *celeriac puree*

Pickled Root Vegetables & Heritage Carrots (V)(gf)

\$15.50

lotus crisp | *basil cream* | *beetroot gel* | *radish*

Macadamia Nut Crusted Moreton Bay Prawns

\$21.00

pear | *rocket* | *hazelnuts* | *mango coulis* | *avocado aioli* | *orange candy crisp*

Duck Spring Rolls

\$17.50

green papaya | *peanuts* | *red chilli* | *mint leaves* | *coriander* | *sweet sour dipping sauce*

Ocean Trout Sashimi (gf)

\$19.50

daikon salad | *teriyaki dressing* | *wasabi* | *japanese mayo*

Charcuterie

\$19.50

jamon carrasco | *black angus bresaola* | *pickled fennel* | *mustard fruit* | *grissini* | *ciabatta*

Mains

Tempura Moreton Bay Bugs \$38.00
mango aioli | capsicum coulis | green papaya | red chilli | mint | coriander

Roasted Pork Belly (gf) \$27.00
parsnip cream | apple compote | chilli | cider glaze

Oven Baked Herb Crusted Lamb Rack \$33.00
beetroot puree | sautéed zucchini | fig jus

Asian Style Barbeque Chicken Breast (gf) \$27.00
*steamed jasmine rice | green papaya | thai basil | coriander | cucumber |
fried shallots | red chilli | lime dressing*

Fresh Market Fish (gf) M.P.
jerusalem artichoke | fennel | apple citrus salsa | orange vanilla dressing

Chilli Crab Linguine \$27.00
sand crab | basil | cherry tomatoes | red chilli | extra virgin olive oil | pecorino

Grilled Spicy Tofu (v) (gf) \$22.00
grilled eggplant | oyster mushroom | fried enoki | mushroom broth | blistered cherry tomatoes

Black Angus Beef Burger \$18.00
brioche bun | grilled onion | lettuce | tomato | dill pickle | fries | tempura onion rings

Hazelnut & Herb Crumbed Brains \$29.50
baby beetroot coulis | crispy prosciutto | jus

From the Grill

New York style Sirloin 200g/400g \$27.00/\$34.00
cape grim | grass fed

Rib Fillet 300g \$39.00
cape grim | grass fed

Rump Steak 300g \$27.00
cape grim | grass fed

OP Rib 400g \$42.00
darling downs | grass fed

Sauces

- ~ tomato chilli
- ~ tattersall's jus
- ~ cream pepper sauce
- ~ portobello mushroom with port | butter
- ~ bearnaise sauce

Sides \$ 5.00

- ~ young carrots | chorizo | red pepper jam
- ~ spring greens | garlic | chilli butter
- ~ fat chips | malt vinegar
- ~ wild rocket | parmesan | fig vincotto
- ~ fried kipfler potatoes | thyme | rosemary
- ~ fennel | orange | roasted hazelnuts | cherry tomatoes | mint
coriander | sorrel | pomegranate dressing

Dessert Selection

\$14.00

Olive Oil Cake

whipped ricotta | candied clementine | amaro montenegro | pistachio gelato

Mandarin Cheesecake

milk crumble | lemon meringue | mandarin jelly | ice cream

Chocolate and Yoghurt Mousse

lychee puree | cocoa

Dello Mano Brownie

raspberries | anglaise

Platter of Australian and Imported Cheeses

muscatels | apricot chutney | lavosh crisp