

# MENU



## DINNER MENU

### ENTREE

#### *Pickled mushroom bruschetta 17*

pickled warm mushrooms, cottage cheese, soy pearls and apple glaze on sourdough toast

#### *Salt and pepper squid 22*

served with chipotle aioli

#### *Classic French onion soup 14.5*

with gruyere cheese crouton

#### *Hot smoked salmon and beetle leaf 18*

fried shallots, finger lime pearls and beetle leaf

#### *Scallops ceviche 19.5*

yuzu, cilantro, baby veg and citrus gel

#### *Tempura quail maki rolls 14.5*

with house kimchi salad, and wasabi aioli

### MAINS

#### *Twice cooked lamb shoulder (GF, DF) 34*

with smoked eggplant puree, caramelised shallots, carrot vichy, spargus and natural jus

#### *Sous vide chicken breast (GF, DF) 30*

Slow cooked chicken breast, wilted spinach, poached snow peas and romesco sauce

#### *Crispy skin barramundi (GF, DF) 32*

with sesame tossed bok choy and Thai chilli jam

#### *Pan fried potato gnocchi \$28.0*

pumpkin puree, mushrooms, semi dried tomatoes and parmesan

### FROM THE GRILL

All steaks served with potato gratin, carrot Vichy, Truss tomatoes and natural jus

#### *Rib eye (Black Angus beef) 350 gm 42*

#### *Striploin 300 gm 39*

### SIDES \$9

Polenta fries

Onion rings

Green leaf salad tossed in apple cider vinaigrette

Summer bean salad with honey and mustard dressing

Waldorf salad

### DESSERT

#### *Kaffir lime panna cotta 15*

white chocolate soil, black berry sorbet and meringue

#### *White chocolate and macadamia brownie 15*

beurre noisette, lychee and rose gelato, fresh berries

#### *Rocky road and lemon curd tart 15*

smoked berry compote and pumpkin ice cream

#### *Australian cheese board 26*

with classic condiments