

Entrée

Seared Tuna Roll with Japanese Kewpie Mayonnaise Dressing on an
Asian style Salad with Cashew Dust

19.5

Scallop Ravioli with Tomato and Saffron Oil, Cheese Crisp
and Chilli Foam

21.0

Twice baked Soufflé served with Pear and Witlof Vinaigrette
choice of:

Goats Cheese and Herb 15.0

Crab filled 19.0

Smoked Chicken and light Pear 17.5

Warm Salad of Asparagus, Prosciutto, Truffle flavored Parmesan,
Poached Egg and Chive Hollandaise Sauce

18.5

Yam Gnocchi with Champagne Butter Sauce, roasted mixed Olives
and Pecorino Cheese Snow

16.5

Veal Roulade stuffed with Enoki Mushrooms with Sage Fritter and
finished with a creamy Mushroom Sauce

18.0

From The Grill

350g Rib-Eye – MSA 35.0

300g Wagyu Rump 30.0

300g Sirloin – MSA 31.0

350g Scotch – Aged 34.5

Choice of Plain, Pepper, Mushroom Glaze or Trio of Mustards

All Steaks served with Creamy Mash Potato

and choice of an additional side:

Sautéed Green Beans in Garlic Butter

Crispy Potato Chips

Garden Salad

Mushroom Ragout

Main

Award winning Murray Lands Lamb Cutlets
with Lebanese Cous Cous Salad, Confit Cherry Tomatoes,
Wild Mint Yoghurt Dressing and Pitta Bread Crisps
34.9

Crispy Skinned free range Chicken Breast
on Mediterranean Risotto Cake with Gremolata, Balsamic Syrup
and topped with crisp fried Baby Spinach
26.5

Vegetarian Stack, layers of char grilled Vegetables with Mash Potato
made with Olive Oil and soft Polenta and Bush Tomato Sauce
22.0

Wallaby Shank Wellington, slow braised Wallaby Shank with
Mushroom Pate and Spinach wrapped in Peppered Puff Pastry
with Maderia Glaze
25.0

Chefs choice Fish of the Day
Market Price

Sides

6.5

Broccoli and Green Beans with Cherry Tomatoes and Chilli Lime Butter

Garlic and Rosemary roasted Potatoes

Mesculin leaves dressed with Chardonnay vinaigrette

Rocket, Tomato, Basil and Bocconcini Salad

Dessert

Choc Mint Parfait with Chocolate Fondant with Sweet Filo Tuiles
16.0

Citrus Crepe with Chocolate and Pineapple Syrup
and Vanilla Bean Ice Cream
13.9

Banana Cream Pie with Native Hibiscus Flower Syrup, Peanut Butter
Ice Cream and Banana Liquor shot
16.0

Hazelnut Meringue and Strawberry Tower with White Chocolate Cream
and Dark Chocolate sauce (Serves 2)
18.0

Flight of three Australian Cheeses served with Quince Paste
and Fruit Bread Toast (Serves 2)
17.0