
Appetisers

Vine ripened tomato, feta and basil bruschetta topped with tapenade 4.0pp

Oysters

Live Oysters – shucked to order Market Price

Entree

Tempura Zucchini Flowers 13.0
Filled with gruyere cheese & a roast tomato vinegarette

Thai Chicken Larb 13.5
Traditional Thai salad served with crisp cos leaves

Grilled Half Shell Scallops (1/2 doz) 18.5
Extra Virgin Olive oil & fine herbs

King Prawn Spaghettini 16.5
Garnished with citron olive oil, parsley & salmon roe

Chilli Salt & Pepper Squid 14.5
On an aromatic Thai herb salad with nam jim dressing

Grilled Haloumi Salad 13.0
Cherry tomatoes, pine nut & baby leaf salad on home made lavosh

Butternut Pumpkin, Walnut & Sage Risotto 12.5



Main Course

Corn Fed Chicken Breast 21.5
Roast summer vegetables & a verjuice glaze

Duck Breast 26.0
Rosemary roast potatoes & an Aged balsamic & Marsala reduction

Baby Lamb Rump 26.5
Warm kipfler potato & artichoke salad, rosemary jus


Vegetable roulade 22.0
Char grilled vegetables rolled in hand made pasta, served with a light tomato broth & steamed asparagus


Live Lobster- half or full- Market Price
With your choice of Mornay- Singapore Chilli- or Salt & Pepper
Served with a garden salad & beer battered fries

Gold band Snapper 25.5
Avocado & coriander salsa

Blue Eye Cod 32.0
Cannellini, green & snap bean salad with crispy prosciutto

Signature Dishes (all Meat Standards Australia Products)

 **Steak Fiorentina (400gms)** 40.0
Emerald Hills 140 day grain fed rib-eye cutlet encrusted with sea salt,
Char grilled & served with lemon and olive oil

 **Fillet Mignon (250gms)** 32.5
Wrapped in prosciutto and served with creamy mash & duxelle mushroom

 **Grange grain fed Sirloin (300gms)** 30.5
Served with potato gratin & a red wine shallot jam

Sides 8.0

Smashed Chats tossed with sea salt, olive oil & chilli
Creamy Mash
Beer Battered Fries
Steamed Broccoli
Rocket and Parmesan Salad
Mixed Green Salad
Bread Roll \$2.5ea