

		Dinner
		from 5pm
BREAD		
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Baked Baguette		15.00
Cultured Butter		
Charred Sourdough		21.00
Warm Olives Garlic Oil		
ENTREES		
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Confit Pork	Pair with The Lane “Lois” sparkling Blanc de Blanc	29.00
Porcini & Pine Nuts Cauliflower Truffle Asparagus Cherry Jus		
Steak Tartare	Pair with Joseph Drouhin Laforet Pinot Noir	32.00
Cured Egg Pickle Caperberry Hand cut Chips Brioche		
Beetroot Carpaccio	Pair with Stonefish Chardonnay	26.00
Burrata Sweet Potato Crisp Mint Oil Sumac		
Lobster Salad	Pair with Tier One by Neil McGuigan Semillon	29.00
Pickled Ginger Balsamic Beetroot Dill Mandarin		
Panna Cotta	Pair with Joseph Drouhin Chablis Premier Cuvee	25.00
Porcini French Wafer Goat Cheese Spring Vegetables		
MAINS		
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Atlantic Salmon	Pair with Stonefish Sauvignon Blanc	42.00
Crispy Skin Green Papaya Picked Herbs Roasted Peanuts Nham Jim		
Lamb Rump	Pair with Stonefish Kudos Cabernet Sauvignon	49.00
Sweet Potato & Banana Puree Sesame Beans Cinnamon & Walnut Jus		
Chicken Breast	Pair with Joseph Drouhin Chablis Premier Cuvee	34.00
Pan Seared Massaman Kumara Fondant Brinjal Compote		
Risotto	Pair with Joseph Drouhin Chablis Premier Cuvee	30.00
Blue Cheese Apple Walnuts		
Ocean Prawns	Pair with Piper Heidsieck Cuvee Brut	38.00
Char Grilled Sweet Corn Relish Tomato Chili Jam		

FROM THE GRILL

Includes Your Choice Of One Sauce

300g Black Angus New York Striploin	65.00
200g Margaret River Wagyu MB 4+ Eye Fillet	80.00
500g Margaret River Wagyu MB 4+ Rump	71.00
400g Bangalow Pork Rib	46.00

ADD ON

Grilled Garlic Prawns [2pcs]

15.00

Garlic & Rosemary Butter | Ocean King Prawns | Chervil

Sides 10.00

- Cos Lettuce with Fried Shallots, Lemon Oil
- Seasonal Vegetables with Olive Oil and Oregano
- Garlic Mash Potato
- Steak fries with Sea Salt
- Caesar Salad

Sides 13.00

- Green beans with Pickled Red Onion
- Balsamic Mushrooms with Pine Nuts
- Duck Fat Potato with Crème Fraiche and Caviar
- Honey Roasted Sweet Potato and Pumpkin with Garlic Yoghurt
- Walnut Carrots

Home made Sauces 6.00

- Chimichurri
- Stonefish Kudos Cabernet Jus
- Bearnaise
- Chili Jam
- Wild Mushroom Red wine sauce
- Pink Peppercorn Jus
- Selection of Mustard

DESSERTS

Crème Brûlée	Pair with Bird of Fire Botrytis Semillon	18.00
Super Gusto Coffee Galliano Cream Compressed Apple Biscotti		
Chocolate Lava Cake	Pair with Billicarte Salmon Rose	18.00
Lemon Raspberry Reduction Mint Gel Ice Cream		
Panna Cotta	Pair with Marmalade Gin and Tonic	18.00
Blood Orange Ginger Marmalade Honey Macadamia Crumble Sherbet		
Butterscotch Pate	Pair with Espresso Martini	18.00
Chocolate Mousse Coconut Chantilly Strawberry Prune		
Cheese	Pair with Stonefish Reserve Shiraz	23.00
Chef's Selection Fruit Paste Crackers Apple Grapes Warm Honey		