



DINNER MENU

MONDAY - SUNDAY 5:30PM - 9:30PM

ENTREE

GRILLED SOURDOUGH (V,*VG) bread, olive oil, herbs	\$10	SEMI-DRIED TOMATO AND BOCCONCINI ARANCINI (V/GF) citrus mayonnaise, shaved parmesan	\$17
BABA GANOUSH AND HUMMUS (V,*VG) grilled sourdough	\$15	FIVE SPICE CALAMARI wasabi mayonnaise, radish salad	\$19
CRISPY PORK BELLY (GF) pickled carrot, raisin salad, nam jim	\$20	BUFFALO SPICY CHICKEN WINGS chipotle mayonnaise, slaw	\$19
HERVEY BAY SCALLOPS (GF) cauliflower cream, chorizo crumble, truffle oil	\$22	QUINOA SALAD (GF, *VG) kale, cucumber, pomegranate dressing add chicken \$5	\$18

MAIN

PAN-FRIED SALMON (GF) pesto cream emulsion, potato mash, broccolini, baby rocket, crispy caper salad	\$37	SICILIAN PRAWN SPAGHETTI (*VG) prawn cutlets, chilli, ground cumin, garlic, sugo, crisp prosciutto	\$38
POTATO GNOCCHI (V) gnocchi, wild mushrooms, wilted spinach, shave parmesan, truffle oil	\$31	12 HOUR BRAISED LAMB SHANK mash potato, garden vegetables, rosemary jus	\$50
ROAST CHICKEN BREAST bubble and squeak, French peas, cauliflower cream	\$34	CHEF MIHIR'S DE-CONSTRUCTED BUTTER CHICKEN Tandoori marinated chicken thigh with dukkah, creamy tomato butter gravy, buffalo mozzarella cheese, coriander oil, naan bread, kachumber salad, saffron rice	\$40
CHICK PEA AND PUMPKIN CURRY (VG) pilaf rice, cucumber salad	\$29		

FROM THE GRILL

All steak are served with roast pumpkin, roast potato, battered onion rings, red wine jus

250GM GRILLED PORTERHOUSE (GF)	\$39	300GM CHARGRILLED RIB-EYE (GF)	\$50
330GM CHARGRILLED T-BONE (GF)	\$50	3-POINT LAMB RACK (GF)	\$55

SIDES

GREEN BEANS (GF,V, VG) green beans, red wine shallot vinaigrette	\$11
ROAST POTATOES (GF,V,VG) garlic & herb roasted kipfler potatoes, hollandaise	\$11
GREEN SALAD(GF,V,*VG) radicchio, rocket & fennel leaves, honey & lime vinaigrette	\$9
CRISPY POTATO CHIPS (V) ketchup	\$10
BROCCOLINI chilli, garlic	\$12

DESSERT

CHOCOLATE AND RASPBERRY SEMI-FREDDO almond crumble, berries, clotted cream	\$17
LOW-FAT PANNA COTTA (GF) Macerated berries, coulis	\$14
DECONSTRUCTED SAFFRON BRULEE (GF) puffed rice & nut granola, berries, sugar shards	\$17
CHEESE PLATE brie, cheddar, lavosh, quince paste	\$18
CHOCOLATE SUNDAE chocolate brownie, vanilla ice cream, marshmallow, chocolate sauce	\$15

DIETARY GUIDE: (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN (*) CAN BE ADJUSTED

15% SURCHARGE ON PUBLIC HOLIDAYS