



STARTERS

Bread of the day	8
Fresh Sour Dough with Olive Oil & Balsamic Vinegar	6

ENTREES

Oysters		
Served	Natural	
	or with Green Apple Sorbet	
	or with Chardonnay Vinaigrette and Chives	
	or Kilpatrick	Half Dozen 18 Dozen 36
Vol-au-vent with caramelised onion, buffalo mozzarella; roasted cherry tomatoes and pine nut pesto		22
Tempura zucchini flowers stuffed with goats curd served with sweet corn puree and crispy pancetta		22
Blue swimmer crab, tossed through spaghetti pasta, red cherry tomatoes, chilli garlic and fresh basil		22
Salt & pepper calamari served with red witlof and chilli- coriander lime sauce GF		E 22 M 32

Live Lobster and Mud Crab

are available on request subject to availability
(24 hours notice is required)

Market Price

GF =Gluten Free
Corkage \$6.00 per bottle
10% Surcharge on Public Holidays

Salt & Pepper on request
Cakeage \$3 per person
Prices shown may be subject to change without notice
Prices are effective as of February 16, 2010

SUMMER 2010



MAINS

Seafood risotto - fresh prawns and salmon roe with a sliced scallop carpaccio	29
Junee Lamb Backstrap sautéed with cherry tomatoes and spinach; finished with de cabernet sauvignon vinegar and mushrooms	35
Chorizo and roast tomato stuffed Quail accompanied by celeriac puree and a light chicken consommé GF	35
Humpty Doo Barramundi with shaved fennel, Watercress and citrus salad GF	37
Pan fried blue eye cod with a cauliflower puree, poached baby beets dressed with an apple balsamic glaze GF	37
Aged Grain Fed 350 Gram Rib Eye on the bone with eshallot puree, sautéed wild mushrooms and broccolini GF	39

Two Course Seafood Indulgence (for two)

Chilled 1st Course GF

Consisting of Sydney Rock Oysters, Fresh Prawns,
Smoked Salmon, Moreton Bay Bug and Crab Meat rested
upon a Seasonal Salad

Hot 2nd Course

Grilled Ocean Trout, BBQ King Prawns with
Mussels in a Chilli, Garlic and Tomato Sauce;
Grilled Moreton Bay Bug with Pernod Butter,
Salt and Pepper Calamari and Chips

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Mains continued overleaf

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Chilled Seafood Plate GF

May be indulged by two as an entree

Consisting of Sydney Rock Oysters, Fresh Prawns, Smoked Salmon, Moreton Bay Bug and Crab Meat rested upon a Seasonal Salad

69

Hot Seafood Plate

May be indulged by two as a main course

Grilled Ocean Trout, BBQ King Prawns with, Mussels in a Chilli, Garlic and Tomato Sauce; Grilled Moreton Bay Bug with Pernod Butter, Salt and Pepper Calamari and Chips

76

SOMETHING ON THE SIDE

Pear and roquette hazelnut salad	16
Steamed greens consisting of Broccolini, Asparagus and Sugar Snaps with Olive Oil and Lemon Juice	14
Green beans with smokey pancetta & onion	14
Mixed leaf salad with verjuice dressing	14
Chips	6
Puréed Mash Potato	6
Tomato Sauce	2
Hot English Mustard	2
Dijon Mustard	2
Seeded Mustard	2
Mayonnaise	2

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DESSERTS

Traditional flambé bomb Alaska with mixed berry coconut filling finished with fruit gazpacho	18
Honeycomb cheese cake and vanilla bean ice-cream	16
Tasting plate consisting of ice creams & sorbets; with Red wine caramel & toffee garnish	16
Strawberries & mascarpone milfóy with a sticky honey Vanilla balsamic reduction	16
Selection Plate of the chef's favourite Australian cheeses	22
Affogatto – vanilla ice cream presented in a Martini glass, espresso coffee & Frangelico liqueur	14

DESSERT WINES

Petersons Botrytis	Glass 10
	375ml Bottle 36
Louise Late Harvest Verdelho	500ml Bottle 38
Kladis Angelique	Glass 11
	375ml Bottle 44
Blossom	375ml Bottle 44
Noble Diamond Botrytis	Glass 11
	375ml Bottle 44

PORT 60ml

Penfolds Club	5
Muscat	5.5
Galway Pipe	7
Grandfather	16

COGNAC 30ml

Hennessy	9
Hennessy VSOP	15
Hennessy XO	23
Martell VSOP	11
Martel XO	23

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BEVERAGES

Lemon, Lime and Bitters	5
Carbonated Soft Drinks Cola, Diet Cola, Squash, Lemonade, Soda Dry Ginger, Tonic	4
Sparkling Mineral Water	500ml 5.5 1 Litre 9
Juices: Orange, Cranberry, Pineapple, Apple, Guava, Tomato	4.5
Coffee Short Black, Flat White, Latte, Cappuccino, Mocha, Hot Chocolate,	4
Long Black, Mugacinno	5
Tea Earl Grey, Peppermint, Green Tea, Chamomile, English Breakfast, Lemon Ice Tea	4
Liqueur Coffee Mexican (Kahlua), Roman (Galliano), Jamaican (Tia Maria), Irish (Whiskey)	9
Mochtails	8

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