



Sit Down Menu

Entrees - Soups



Smoked Bacon, Seafood Chowder, Garlic toasted Croutons	8.1
Roast Chicken, Asparagus, Sweet Corn Soup, Basil Oil	8.7
Wasabi, Mirin spiked Prawn, Vegetable Ravioli, grilled Asparagus, Miso Broth	8.1
Creamy Potato, Leek Soup, Smoked Salmon, Soft Poached Egg	8.7
Lemon Grass, Ginger, Coriander Pumpkin Soup, Coriander Oil, Cashew Nut Pastry Twist	6.5
Traditional Minestrone Soup, Charred Chorizo, Parmesan Croutons	6
Creamy Wild Mushroom Cappuccino	8.1
Classic French Onion Soup, Cheese Croutons	6
Red Pepper, Roma Tomato Soup, Pesto Crouton	7.6
Creamy Sweet Corn Chowder, Basil Oil	7
Chilled Gazpacho Soup, Tapenade Parmesan Twist	6.5
Cream of Cauliflower, Blue Cheese Soup	6.5
White Bean Soup, Truffle Oil, Wild Mushroom Samosa	7.6

Cold Entrees



Caramelised Pork, Prawn, Crisp Vegetable Egg nets (gf)	12
Cured Swordfish, compressed Watermelon, Pickled Daikon, Lime, Wasabi (gf)	14
Thai Spiced Rare Roast Beef, Crisp Asian Vegetable Salad (gf)	10.2
Smoked Salmon, Rocket Salad, Squid Ink Crackers, Salmon Caviar (gf)	11.5
Sashimi Tuna, Dashi Custard, Pork Crackling, Soy Jelly (gf)	13
Grilled Teriyaki Chicken Breast, Avocado, Cucumber, Sushi Rice Salad, Wasabi Mayonnaise(gf)	11.9
Parmesan, Shaved Asparagus, Crisp Lemon Puff Pastry	11
Rabbit, Pistachio, Pancetta Terrine, Brandied Prunes, Radicchio Salad (gf)	13
Peking Roast Duck Breast, Nigella Pear Wafers, Green Peppercorn Salad (gf)	13.1
Flaked Smoked Trout, Kipfler Potato, Crisp Pink Lady Apple, Beetroot Salad, Horse Radish Sour Cream (gf)	11.9
Quail Terrine, Artichoke, Broad Bean Salad, Chic Pea Wafers (gf)	11.5
Smoked Salmon Parcel, Crab, Lime Salad, Papaya Salad (gf)	14.1
Marinated Prawn Salad, Grated Coconut, Bean Shoot, Kaffir Lime (gf)	13
Seared Scallops, Baby Cos, Green Apple, Curry Vinaigrette (gf)	14.1
Salmon Pastrami, Pumpernickel, Mustard Relish	15.1
Shredded Chicken, Laksa Mayonnaise, Mango Salad, Crisp Paratha Bread	12
Coconut Crumbed Prawns, Roast Kumara, Lychee, Red Onion Salad	13.1
BBQ'd Squid Tubes, Chorizo Sausage, Chic Peas, Tomato, Chilli Salad (gf)	11.9
Avocado, Asparagus, Goats Curd, Mozzarella Cheese, Hazel Nut Dressing (gf)	10.2
Brie, Minted Tomato Bruschetta, Garden Peas, Italian Parsley Salad	10.2
Traditional Caesar Salad, Crisp Bread Basket, Pancetta, Parmesan Spears	12.4

Hot Entrees



Roast Pork Belly, Pork Croquettes, Apple Sauce, Crisp White Cabbage, Apple Salad	13.5
Shredded Braised Beef Cheek, Suet Pastry, Parsnip Puree, Braised Red Cabbage	14.1
Slow Cooked Lamb Tortellini, Sour Cherries, Rocket	12.5
Chicken, Spinach, Field Mushroom Pithivier, Tarragon Cream	13.5
BBQ'd Duck Tamale, Roast Baby Corn, Capsicum Ketchup (gf)	13
Seared Squid, Creamy Rocket Sauce (gf)	11.5
Pepper Crusted Tuna Fillet, Calamari 'Risotto', Red Wine Glaze (gf)	15
Warm Salmon Mousse, Garlic Cream Prawns, Caesar Salad (gf)	16.2
Sugar Cane Prawn Skewers, Ginger tossed Green Beans, Peanut Sambal (gf)	12.8
Katifa wrapped Scallops, Roast Cherry Tomato, Chorizo Sausage, Sage	14.6
Kedgeree Croquette – Curried Rice, Smoked Trout, Egg crumbed, Lime Aioli	12.4
Baked Gorgonzola, Mascarpone Cheese Cake, Red Onion Jam, Roast Beetroot (v)	11.4
Field Mushroom, Feta, Pine Nut Money Bag, Spinach, Balsamic Port Wine Syrup	13
Baked Layered Pumpkin Terrine, Roast Hazelnuts, Creamed Tofu	11
Fried Chorizo Lollipops, Creamy Pear Aioli	12
Crisp Fried Prawns, Soba Noodles, Wasabi Avocado Cream, Soy Glaze	13
Soft Poached Egg, Herbed Chicken Deep Fried, Creamed Kumara	12.5
Warm Salad of Baby Beets, Truffled Shallots, Yellow Squash with Sauce Soubise (gf, v)	12
Corn Cake, Roast Corn, Corn Cream & Cajun Popcorn (gf, v)	10.5

Mains - From the Land



Baked Fillet Steak, Feta Cheese, Sun-dried Tomato Crust, warm Roast Potato, Artichoke, Green Beans, Tomato	30.8
Roast Beef Fillet, Leek Tart Tatin, Crisp Pancetta, Mushroom Puree, Asparagus, Thyme Jus	31
Slow Cooked Beef Cheek, Caraway Spiced Carrots, Gratin Dauphinoise (gf)	27
Peppered Sirloin Steak, Mille Feuille Chic Pea Chips, Roast Cherry Tomato, BBQ Sauce	27
Grilled Fillet Steak, grilled Field Mushroom, Fondant Potato, Green Beans (gf)	30
Roast Sirloin of Beef, Fennel Carrot puree, Yorkshire Puddings, Red wine Jus (gf)	28
Kibbled Pepper Crusted Venison Medallion, Braised Leeks, Creamed Parsnip, Bitter Chocolate Sauce (gf)	41
Slow Braised Veal Shank, Creamy Polenta, Anchovy Spiced Baby Ratatouille, Silverbeet (gf)	28
Twice Cooked Pork Belly with Roast Apple, Candied Bacon Sprouts & a Cider Jus (gf)	29
Shredded Lamb Shank with Buttered Gnocchi & Silverbeet	27
Roast Pancetta wrapped Rabbit Leg stuffed with Armagnac soaked Prunes, Braised Lettuce, Wild Mushrooms (gf)	30.2
Rare Roast 'Roo' served with Creamy Polenta & Chili Beetroot Jam (gf)	29
Herb Crusted Lamb Loin with Cherry Tomato Tart Tatin & Candied Witlof	31.5
Double Lamb Cutlet, Shank Terrine & Tortellini with Minted Pea, Braised Potato & Shiraz Jus	33

Mains - Poultry

Baked Chicken Breast stuffed - Avocado, Pecans, Havarti Cheese, Sweet Potato Mash, Gorgonzola Cream	28
Breast of Chicken wrapped in Mushroom Duxcell & Prosciutto, Puff Pastry, Dijon Mustard, Tarragon Cream Sauce	29.9
"Chicken Kiev" - Crumbed Chicken Mousseline, Garlic Butter, Garden Vegetables	26
Baked Quail, Buttered Silverbeet, Pearl Barley, Mushroom Risotto (gf)	29
Roast Leg of Chicken stuffed - Water Chestnuts, Shitake Mushrooms, Rice Cake, Thai Green Curry Sauce (gf)	28
Grilled Chicken Breast, Beetroot Risotto Cake, Steamed Greens, White Wine Cream	24
Lemon Spiced Spatchcock Breast, Rolled Spatchcock Leg, Sweetcorn Polenta Creamed Pistachio, Asparagus	27
Twice cooked Duck Leg, Bok Choy, Duck Ravioli, Grand Marnier Star Anise Broth	35
Turkey Breast Involtni stuffed – Pancetta, Cranberries, Beetroot Risotto, Beetroot Glaze (gf)	29
Turkey, Sage Roulade, Roast Pumpkin, Creamed Leeks, Pea Puree	26



Mains - Fish & Seafood

Baked Fillet of Barramundi, Steamed Potatoes, Garden Vegetables, Tomato Cream Sauce (gf)	33
Crispy Skinned Barramundi on a Bombay Spiced Potato & Peas with Coriander Salsa (gf)	33
Prawn, Charred Pineapple Skewer, Bamboo Shoot, Rice Noodle Salad, Tom Yum Dressing (gf)	35
Basil, Lemon Pepper, Parmesan Crusted Basa Fillets, Roast Corn Salsa, Crisp Potato, Caramelised Onions	24.9
Roast Fillet of Dhufish, Confit of Eggplant, Slow Roast Tomatoes, Sage, Tuna Tapenade Beignets (gf)	46.1
Steamed Fillet of Snapper, Fennel Bavarois Roast Cherry Tomato, Almond Cream (gf)	36.8
Bread Crusted King George Whiting, Warm Mussel Vinaigrette, Saffron Leek Puree	32
Salmon Confit, Braised Potato, Pea, Asparagus, Parsley Salad (gf)	33
Baked Nori Wrapped Salmon Fillet, Asparagus Ravioli, Miso Broth	32.4
Seared Tasmanian Salmon Fillet, Minted Pea Risotto, Capsicum Cumin Syrup (gf)	29.2
Baked Fillet of Snapper, Butter Poached Prawn Tails, Spinach Gnocchi, Tomato Foam	41.1
Tempura Soft Shell Crab, Sesame Rice Cake, Teriyaki Spiced Vegetables	35
Tasmanian Salmon, Scallop Sausage, Creamed Potato, Buttered Leeks, Asparagus (gf)	32
Table Top Cooked Seafood Bouillabaisse - Seasonal Seafood cooked at the table, Tomato Garlic & Saffron infused Stock	35.6

Mains - Vegetarian

Sautéed Tofu, Seasonal Vegetables, Horseradish Broth (gf, vegan)	22
Steamed Wild Mushroom Gateau, Crepes, Port Sauce, Porcini Oil, Parmesan Crackling	23.8
Grilled Field Mushrooms, Parsnip Mash, Rocket, Basil Pesto, Balsamic Dressing (gf)	22.1
Baked Mediterranean Vegetables, crisp fried Lasagne Sheets, Tomato Coulis, Cheese Fondue	23.8
Twice baked Goats Cheese, Rocket Soufflé, Sweet Potato Gratin	25.9
Risotto of Butternut Pumpkin, English Spinach, Ricotta Cheese (gf)	21.1
Baked Zucchini, Mediterranean Vegetables, Feta Cheese, Tomato Ragout (gf)	21.5
Caramelised Leek, Asparagus, Brie Quiche, Rocket, Cherry Tomato Salad	20.5
Curried Cauliflower, Currants, Pinenuts (gf)	18.9
Grilled Haloumi, Zucchini Stack, Cherry Tomato, Basil Oil (gf)	21

Palate Cleansers

Sorbets – flavours on request (gf)	4.4
Strawberry Soup with Yoghurt Sorbet (gf)	6
Duck Consommé with Sherry (gf)	7.6
Coconut & Mango Ice Cream with Passion Fizz Spider (gf)	7.6

Desserts

Caramelised Silken Tofu 'Brulee', Marinated Strawberries (gf, vegan)	11
Warm Chocolate Fondant, Vanilla Bean Ice Cream	11.9
Lemon Brulee Tart, Orange Infused Mascarpone	10.8
Pear Pecan, Pine Nut Torte, Apple Cinnamon Puree	9.7
Raspberry Frangipane Tart, Honey Champagne Cream	9.7
Individual Tiramisu Torte, Kahlua Anglaise	9.7
Whiskey Raisin Bread, Butter Pudding, Vanilla Anglaise	8.7
Winter Fruit Salad, Prune, Armagnac Ice Cream, Palmiers (gf, vegan)	10.8
Double Chocolate Mousse, Orange Caramel, Almond Biscotti	10.5
Deconstructed Banoffi Pie – Caramel Banana, Biscuit Crumb, Dulce De Leche	10.9
Lemon Plate - Lemon Curd, Coconut Biscuit, Lemon Sorbet, Meringue	11.5
Vanilla Panna Cotta, Red Wine Poached Pear, Rhubarb Crumble	11
Apple Custard Tart, Whipped Brie, Apple Wafers, Caramel Sauce	11.4
Individual Baked Alaska, Warm Berry Compote	11.9
Baked Passion Fruit Soufflé, Lime Sorbet	14
Coconut, Sweet Potato Mousse, Lychee, Mango & Mint	12
Chocolate Olive Oil Cake, Chocolate Mousse, Merlot infused Cherries	12
Rhubarb Custard Mousse, Ricotta Dumplings, Passion Fruit Marshmallows	14

Cheeses

World Class Australian Cheeses including Triple Cream Brie, Poached Fruit, Quince Paste, Wafers & Crackers (individual)	14.1
Cheese & Cracker Platters (for the table)	6.5
Twice Cooked Cheese Soufflé, Rocket, Walnut Salad	11.9

To Finish

Freshly Plunged Coffee & Tea with After Dinner Chocolates	6
---	---

