

DINNER MENU

*“So long as you have food in your mouth,
you have solved all questions for
the time being”*

Franz Kafka

A 15% surcharge applies on Public Holidays



Dinner

served 6pm – 9pm

(v) vegetarian; (gf) gluten-free; (df) dairy-free

To Share

Sand crab, vine-ripened tomato & basil bruschetta (df) 12

Parmesan & confit garlic bread (v) 12

Warmed sour dough + extra virgin olive oil + dukka (v) 8

add:

cumin spiced hummus 4

whipped chèvre 4

basil pesto 4

baba ganoush 4

garlic & rosemary queen olives 4

Charcuterie board

chicken liver pate + prosciutto + salami + pickled vegetable 22
+ Australian mustard + queen olive + toasted sour dough

Pacific Oysters

natural + lime , each (gf) (df) 4

kilpatrick, each (df) 4.5

red onion + balsamic mignonette, each (df) (gf) 4.5

Entrées

Beetroot & Tanqueray cured salmon gravalax (df) 19
fennel slaw + segmented orange + baby capers + rye
Suggested wine: Forest Hill 'Estate' Chardonnay, WA

Peppered lamb fillet (gf)(df) 19
davidson plum compote + chorizo + blood orange balsamic
Suggested wine: Redbank 'Emily' Brut, VIC

Peking duck pancakes (df) 19
hoisin + cucumber + spring onion
Suggested wine: Forest Hill 'The Broker' Shiraz, WA

Seared tuna (df) 20
asian herb + kasha + bean sprouts + Thai dressing
Suggested wine: Yalumba "Old Bush Vine" Grenache, SA

Sand crab pappadelle 20
chili + pangritata + fresh herbs + lime
Suggested wine: Twin Islands Sauvignon Blanc, NZ

Taste of the sea 25
seared scallop + wakame + wasabi aioli
burnt teriyaki seared tuna + toasted sesame
oyster natural + lime
sand crab bruschetta
Suggested wine: Veuve D'argent Sparkling Wine, France

From the Earth E/M

Cumin & lime roasted chickpea & quinoa salad (v) 18/32
pumpkin labneh + roasted pepper + arugula
Suggested wine: Conde Valdemar Crianza Tempranillo, Spain

Roasted sweet potato & baby spinach risotto (v)(gf) 18/32
caramelized onion + crème fraiche
Suggested wine: Ha Ha Pinot Noir, NZ

Mains

300gm Cape Grim grain fed rib fillet (gf)	42
broccolini + roasted field mushroom + jus	
<i>Suggested wine:</i> Ringbolt 2012 Cab-Sauv, Margaret River	
Baker's Creek pork cutlet	39
rosemary buttered chats + baby spinach + beetroot relish	
<i>Suggested wine:</i> Redbank Long Paddock Shiraz, VIC	
Herb-roasted chicken breast	38
red pepper coulis + chorizo bean cassoulet + baby spinach	
<i>Suggested wine:</i> Conde Valdemar, Tempranillo, Spain	
Sovereign lamb rump (gf)	38
grilled pumpkin + green pea + leek + red wine jus	
<i>Suggested wine:</i> Yalumba 'Patchwork' Shiraz, SA	
Fresh North Queensland barramundi (df)	38
preserved lemon + pearl barley + tomato + green pea	
<i>Suggested wine:</i> Twin Islands Sauvignon Blanc, NZ	
Seared salmon fillet (gf)	38
sweet potato purée + burnt corn salsa + snow pea + miso butter	
<i>Suggested wine:</i> Vasse Felix Classic Dry White, WA	

Sides

Broccolini with garlic & herb butter (gf) (v)	9
Seasonal vegetables (gf) (v)	9
Peppered rocket + orange + walnuts (gf)(df)	9
Garlic & herb buttered chat potatoes (v)	9

Desserts

Served 12pm – 9pm

(gf) gluten-free; (df) dairy-free

Chef's selection of gourmet sorbets (gf) (df)	12
Grand Marnier macerated strawberries (gf) crème fraîche ice cream + candied orange	16
Espresso & dark chocolate pannacotta (gf) white chocolate shards + nutella snow	16
Sticky orange & date pudding sherry poached wild figs + vanilla ice cream	16
Callebaut Belgian dark chocolate tart glazed cherry + raspberry coulis + double cream	16
King Island smoked cheddar, South Cape brie & Igor dolce gorgonzola dried fruits + quince paste + gourmet crackers	20
Affogato (gf) espresso shot + ice cream + choice of liqueur	16