

DINNER MENU

*“One cannot think well, love well, sleep well,
if one has not dined well.”*

Virginia Woolf, A Room of One's Own

A 15% surcharge applies on Public Holidays

A credit card surcharge applies in all credit transactions

Dinner

served 6pm – 9pm

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

Starters

Pizza bread	12
<i>Select from 3 options:</i>	
Parmesan + confit garlic (v)	
Tomato + basil + mozzarella (v)	
Basil pesto + fetta (v)	
Toasted sour dough + extra virgin olive oil + dukkah (v)	12
Roasted vegetable bruschetta (v)	12
Sand crab, vine-ripened tomato & basil bruschetta (df)	14
Affettati board	28
Smoked cheddar + prosciutto + sopressa + smoked chicken + smoked salmon + antipasto mixed vegetables + white anchovies + baba ganoush + hummus + toasted sour dough	
Pacific oysters	
<i>Select from 3 options:</i>	
natural + lime (gf) (df)	
Kilpatrick (df)	
vodka + fresh tomato (gf) (df)	
	six 24
	twelve 48

Entrées

- Twice baked chèvre soufflé (v)** 19
Chard leaves + dukkah
Suggested wine: Veuve D'Argent Brut, Burgundy
- Confit salmon (gf)** 19
Edamame purée + radish + lemon balm + crispy skin
Suggested wine: Vasse Felix Classic Dry White, WA
- Fig glazed duck breast (gf)** 19
Butternut pumpkin purée + fresh fig + berry gastrique
Suggested wine: Haha Pinot Noir, NZ
- Quinoa, beet & goats cheese salad (v) (gf)** 18
Black & white quinoa + roasted beetroot + pumpkin +
arugula + stuffed field mushroom + goats cheese
Suggested wine: Primo Estate Pinot Grigio, SA
- Pumpkin risotto (v) (gf)** 20 /29
Roaring 40s blue cheese + crispy sage
Suggested wine: Vasse Felix Classic Dry White, WA
- Taste of the sea (df)** 25
Scallop ceviche + kataifi prawn & nam jim sauce +
Pacific oyster + sand crab bruschetta
Suggested wine: Veuve D'Argent Brut, Burgundy

Mains

Cape Grim eye fillet, 200g (gf)	42
Truffle duxelle + broccolini + blue cheese + parsnip purée <i>Suggested wine: Dandelion Lioness of McLaren Vale Shiraz, SA</i>	
Baker's Creek pork cutlet (gf) (df)	40
Braised spiced red cabbage + roasted sweet potato + parsnip + red wine jus <i>Suggested wine: Haha Pinot Noir, NZ</i>	
Sovereign gold lamb rump (gf)	40
Roasted beetroot + broccolini + pumpkin purée + thyme infused jus <i>Suggested wine: Haha Pinot Noir, NZ</i>	
Prawn & Moreton Bay bug pappardelle	38
Lime + chilli + Bacardi + cherry tomato + basil + tarragon <i>Suggested wine: Opawa Pinot Gris, NZ</i>	
Fresh North Queensland barramundi (gf) (df)	38
Prawns + green mango salad + nam jim sauce <i>Suggested wine: Twin Islands Sauvignon Blanc, NZ</i>	
Fresh Tasmanian salmon fillet (gf) (df)	38
Ruby grapefruit + fennel + blood orange glaze <i>Suggested wine: Primo Estate Pinot Grigio, SA</i>	
Prosciutto-wrapped chicken breast (gf)	38
Stuffed with brie & quince + asparagus + saffron potato + semi dried tomato + herb salsa <i>Suggested wine: Redbank Long Paddock Chardonnay, VIC</i>	

Sides

Herb roasted parsnip + sweet potato (v) (gf)	9
Seasonal vegetables (v) (gf)	9
Baby spinach + roasted pumpkin + macadamia (vegan) (gf) (df)	9
+ seeded mustard & orange dressing	
Garlic & herb buttered chat potatoes (v)	9

Desserts

Served 12pm – 9pm

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

Chef's selection of gourmet sorbets (gf) (df)	12
Vanilla crème caramel (gf) Pistachio praline + Turkish delight chocolate truffles + Persian fairy floss	16
Layered caramel & nougat log Double cream + caramel cones + peanuts	16
Deconstructed lemon meringue Almond shortbread + blueberry coulis	16
Mum's strawberry & lemon cheesecake (vegan) (gf) (df) Macadamia + dates + toasted coconut	16
Apple Isle cheese board King Island smoked cheddar, South Cape brie & Roaring 40s blue + dried fruits + quince paste gourmet crackers	28
Affogato (gf) Espresso shot + ice cream + choice of liqueur	16