

DINNER

FOUR COURSES

– Choice of Starter/Entrée, Main & Desert (Minimum 4 persons) plus Cheeses –

79 PP / 109 PP

» Without Wine / With Matching Wines »

STARTERS

- SOUP OF THE DAY – Fresh home made soup (ask staff or see Specials board for details) 12
- OYSTERS – Freshly shuck McAsh Signature "Sydney Rock Oysters" fresh from Bateman's Bay 4 EA
» Natural, Kilpatrick, Chili Lime or Lemon Thyme Granita
- ANTIPASTO – Traditional antipasto platter includes a selection of cured meats, olives, mushrooms, anchovies, artichoke hearts, cheeses, pickled vegetables with sour dough bread and crackers 32
- ZUCCHINI FLOWERS – Tempura zucchini flowers filled with goat's cheese and lemon zest 12

ENTRÉES

- CHAR-GRILLED BABY OCTOPUS – Marinated char-grilled baby octopus, chorizo and kipfler potato salad 17
- EGGPLANT STEAK – Oven baked layered eggplant - grilled capsicum, wilted spinach, cauliflower puree. 18
- SCALLOPS AND PROSCIUTTO – Seared scallops, Italian Prosciutto, Cauliflower mash and mushrooms 22
- FETTUCCINE – House made fresh pasta 17 / 28
» Spicy Seafood Marinara, Creamy Carbonara or Con Pollo (chicken & mushrooms)
- CARAMELISED ONION AND FETA TARTLET – red onion, Persian feta with fresh thyme Balsamic drizzle 16
- CRISPY PORK BELLY – Twice cooked Pork belly with apple slaw, chili caramel and black vinegar dressing 18 / 32

MAINS

- MEZZE PLATE – Roasted Eggplant, Capsicum with winter vegetable and Cannellini Bean puree 28
- FLORENTINE GRILLED CHICKEN BREAST – Grilled Chicken Breast, mashed herb potato, creamy mushroom and bacon sauce with green pea coulis 32
- WILD BARRAMUNDI – Seablite, wild rocket, winter fruit with blood orange vinaigrette 38

continued over

DINNER

MAINS CON'T

CRISPY SKIN ATLANTIC SALMON – Crispy skin Tasmanian Atlantic Salmon lemon fused cauliflower puree	38
TURKISH MARINATED LAMB CUTLETS – Lamb cutlets in Turkish marinade, rice pilaf, char-grilled capsicum with tzatziki	38
VEAL SALTIMBOCCA – Tender veal in prosciutto and arabiata sauce with sautéed vegetables	38
SLOW COOKED BEEF CHEEKS – Slow cooked for 6 hours braised in red wine reduction served on creamy mashed potato and winter vegetables	32
DUCK BREAST A L'ORANGE – Pan seared crispy skin duck breast orange Cointreau sauce pilaf rice and asparagus	34
BLACK ANGUS EYE FILLET – 250gm Aged Black Angus eye fillet with herbed mash, sautéed vegetables and choice of sauce » Pepper, Blue Cheese, Red Wine Jus, Mushroom, Paris Butter	46
BLACK ANGUS SCOTCH FILLET – 300gm Aged Black Angus Scotch Fillet on a bed of herbed mashed potato with sautéed vegetables » Pepper, Blue Cheese, Red Wine Jus, Mushroom, Paris Butter	44
RIB EYE ON THE BONE – Approx 800gm Black Angus Rib Eye on the bone served with mash or medium cut fries and selection of mustard (Serves 2 or more people)	65

SIDES

HEIRLOOM CARROTS – Salt baked heirloom carrots, smoked labneh and liquorice	8
BROCCOLINI AND ASPARAGUS – Char-grilled broccolini and asparagus with toasted almonds	8
HERBED MASHED POTATO – Creamy mashed coliban potato infused with herbed butter	8
MEDIUM CUT FRIES – Medium cut french fries with aioli	8
APPLE WITLOF SALAD – Apple & Witlof Salad, Blue Cheese Dressing and Walnuts	8

CHEESEBOARD

CHEESEBOARD – Selection of imported and local cheeses accompanied with crackers, fruit and nuts » (ask staff or see board for selections)	2 FOR 24 / 4 FOR 40
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