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## Entrées

Soup of the Day • Fresh home made soup (ask staff or see Specials board for details)	12
Scallops and Prosciutto • Seared scallops, Italian prosciutto, cauliflower mash and mushrooms	22

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## Mains

Mezze Plate • Roasted eggplant, capsicum with winter vegetable and cannellini bean puree	28
Florentine Grilled Chicken Breast • Grilled chicken breast, herbed mashed potato, creamy mushroom and bacon sauce, with green pea coulis	32
Fettuccine • House made fresh pasta	17 / 28
• CHOICE - Seafood Marinara, Carbonara or Con Pollo (chicken & mushroom)	
Crispy Pork Belly • Twice cooked Pork belly with apple slaw, chili caramel and black vinegar dressing	18 / 32
Wild Barramundi • Seablite, wild rocket, winter fruit with blood orange vinaigrette	38
Crispy Skin Atlantic Salmon • Crispy skin Tasmanian Atlantic Salmon with lemon infused cauliflower puree	38
Turkish Marinated Lamb Cutlets • Lamb cutlets in Turkish marinade, spicy couscous, 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 with rice pilaf and asparagus	34

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## Steaks

Black Angus Scotch Fillet • 300gm Aged Black Angus Scotch Fillet on a bed of herbed mashed potato with sautéed vegetables	44
• CHOICE - Pepper, blue cheese, red wine jus, mushroom, or Paris butter	
Black Angus Eye Fillet • 250gm Aged Black Angus eye fillet with herbed mash, sautéed vegetables and choice of sauce	46
• CHOICE - Pepper, blue cheese, red wine jus, mushroom, Paris butter	
Rib Eye on the Bone • Approx 900gm Black Angus Rib Eye on the bone served with mash or medium cut fries and selection of mustard (Serves 2 or more people)	75

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## Sides

House Side Salad • Mixed salad leaves, cherry tomatoes, cucumber, and feta with balsamic and olive oil dressing	8
Heirloom Carrots • Salt baked heirloom carrots, with smoked labneh and liquorice	8
Herbed Mashed Potato • Creamy mashed coliban potato infused with herbed butter	8
Broccolini and Asparagus • Char-grilled broccolini and asparagus with toasted almonds	8