
Entrées

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| 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 |

Mains

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| 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 |

Steaks

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| 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 |

Sides

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| 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 |