



STARTERS

Oysters

OYSTER NATURAL *	3.7
OYSTER GAZPACHO	4.0
OYSTER TEMPURA, Tonkatsu sauce and wasabi mayo*	4.2
TRIO OF OYSTERS*	10.5

Entrees

TEMPURA SOFT SHELL CRAB w/jalapeno dressing	9.0ea
PANKO PORK CROQUETTES, Worcestershire mayonnaise	14.0
TEMPURA FLATHEAD NORI stuffed w/ fresh prawns, shiitake mushrooms, coconut milk and ginger*	19.0
GREEN PAPAYA SALAD w/ chili jam prawn and tamarind dressing*	18.0
POTATO + CHEESE PIEROGI DUMPLING w/ spring onion, diced tomatoes and butter sauce	12.5
JAPANESE CHICKEN BALL w/ plum sauce	10.0
CALAMARI FRITTE w/ a salad of mint, radicchio, zucchini, fennel and chipotle aioli, *	20.0



OUR SIGNATURE SHARE PLATES

A share plate of tastes crafted daily by our chefs
Minimum two people 17.5pp

Seafood plate for two crafted daily by our chefs
Minimum two people MP

SIX COURSES OF TASTES

Let our chefs delight you with six courses
of tastes from the menu (minimum two people) 75.0pp

*denotes gluten free-Whilst every effort is made to ensure menu items are gluten free, this cannot be 100 guaranteed as meals are prepared in a kitchen which is not a gluten free environment.



EXCLUSIVE PRIVATE DINING

For that special occasion, ask for a tour of our exclusive Olympic Room.

Seating up to 40 guests the Olympic Room is a special setting for an intimate lunch, dinner or cocktail party.

Contact our events team on 9599 0940 for bookings.



MAINS

PORT ARLINGTON MUSSELS steamed in a white wine and blue cheese sauce w/ a side of chips	27.0
SEAFOOD SAFFRON RISOTTO w/ mussels, calamari, prawns and salmon*	35.0
PAN FRIED SALMON FILLET w/ pea puree, purple potato and herb salad*	32.0
EYE FILLET chargrilled w/ mushroom duxelles, potato dauphinoise, carrot puree and peppercorn sauce*	34.0
GRILLED CHICKEN BREAST served on a zucchini and mint fritter w/ feta, cherry tomato, orange segments and poppy seed dressing	28.0
LAMB RUMP with sweet potato rosti, hummus, baby carrot and blistered vine tomatoes	31.0
GARLIC ROASTED MUSHROOMS layered w/ pasta, tomato and basil salsa, reggiano cheese*	25.0
BEER BATTERED FISH & CHIPS	25.0



SIDES

GEM LETTUCE LEAF SALAD w/ tomato, red onion, cucumber & chef's sesame, shallot vinaigrette*	11.5
GREEN BEANS sautéed w/ crushed garlic and shaved parmesan cheese*	11.0
BASKET OF CHIPS	6.5



DESSERTS

TRIO OF SORBET apple, mango and fruit of the forest*	11.5
MATCHA MOUSSE w/ green tea ice-cream, ponzu curd and pistachio biscotti	14.5
SAFFRON PANNA COTTA w/ green apple sorbet, berry coulis and meringue*	14.5
WHITE + DARK CHOCOLATE MOUSSE meringue chards, candied orange and crème anglaise*	15.5
DESSERT TASTE PLATE (minimum two people)	28.5
TRIO OF CHEESE Gippsland double brie, Maffra aged cheddar & Willow Grove blue, fig jam chutney	20.0



without pier
GALLERY