

SHARE PLATE

HOT AND COLD SEAFOOD PLATTER

Ocean prawns, rock oysters, bay bugs, spanner crabs, tempura prawns,
beer battered barramundi, salt and pepper squid served with fries and condiments

80

*This dish goes well with: NV Sparkling Chandon Brut, Villa Maria 'Two Valleys' Sauvignon Blanc,
Lana Pinot Grigio*

RIBS AND RUMP MEAT PLATTER

Full rack of slow cooked bourbon pork ribs, 2 x 200gm Black Angus rump steaks
sweet potato fries, barbequed corn cob, tangy coleslaw,
béarnaise sauce, in-house rib sauce

70

*This dish goes well with: Terra Sancta 'Mysterious Diggings' Pinot Noir, St Hallet 'Garden of Eden' Shiraz,
Kirrihill 'Alternative Range' Sangiovese*

STARTERS

CRISPY CIABATTA BREAD

In house tzatziki, garlic and herb oil

12

This dish goes well with: NV Bay of Fires Rose, NV Chandon Brut

DUCK LIVER PÂTÉ (GFO)

Homemade duck liver pâté, sultanas, ciabatta bread and pickled slaw

14

This dish goes well with: Terra Sancta 'Mysterious Diggings' Pinot Noir, Kirrihill 'Alternative Range' Sangiovese

HEIRLOOM TOMATO GAZPACHO (GFO)

Chilled tomato soup, topped with herb olive oil served with crispy sourdough

14.5

This dish goes well with: Rockburn Pinot Gris, Villa Maria Pinot Gris, Tempus Two Verdelho

CHARCUTERIE PLATTER (GFO)

French terrine, pancetta, sumac spice rare roast beef, salami,
pickled slaw, gherkins and ciabatta bread

22.5

This dish goes well with: Chateau de Brigue '83' Rose, St Hallet 'Dry' Riesling

PAN SEARED SCALLOPS (GF)

Lightly pan seared scallops, asparagus, pancetta, finger lime dressing

24.5

This dish goes well with: Robert Oatley Chardonnay, Rockburn Pinot Gris, Little Yearling Chardonnay

EGGPLANT FREEKEH PILAF (V)

Grilled eggplant, freekeh (bulgur wheat), lemon zest, mint labneh

17

This dish goes well with: Villa Maria 'Two Valleys' Sauvignon Blanc, Lana Pinot Grigio, Taltarni Sauvignon Blanc

NATURAL COFFIN BAY OYSTERS

With finger lime, chilli and coriander

4.50 EACH

This dish goes well with: NV Chandon Brut, NV G.H Mumm Cordon Rouge, Henschke Semillon

GRATINATED ROCKEFELLER COFFIN BAY OYSTERS

Lightly grilled, pernod, bacon, spinach

5 EACH

This dish goes well with: NV Bay of Fires Rose, Chateau de Brigue '83' Rose

PASTA

HOUSE MADE VEGETARIAN LASAGNE (V)

Eggplant, zucchini, tomato, pumpkin, yellow pepper, green pea emulsion

24

This dish goes well with: Amadio 'Single Vineyard Series' Merlot

SEAFOOD LINGUINI

Linguini pasta, mussels, scallops, prawns, roma tomato, garlic chilli olive oil

32

This dish goes well with: Kirrihill 'Alternative Range' Sangiovese, Chateau de Brigue '83 Rose

MAIN COURSE

HARISSA CHICKEN BREAST

Harissa spiced chicken breast, pearl cous cous, chickpea, garlic, carrot
tomato coulis, mint yoghurt

29

This dish goes well with: St Hallet 'Dry' Riesling, Rockburn Pinot Gris, Little Yering Chardonnay

CEDAR PLANK TASMANIAN SALMON STEAK (GF)

Baked soy marinated salmon steak, capsicum, green chilli, mint, tomato salsa, grilled fennel

36

*This dish goes well with: Little Yering Chardonnay, Terra Sancta 'Mysterious Diggings' Pinot Noir,
Lana Pinot Grigio*

MORROCCAN 4 PIN LAMB RACK

Roasted dry rubbed lamb rack, ratatouille vegetables, reduced jus

36

This dish goes well with: Willunga 100 Tempranillo, St. Hallet 'The Garden of Eden' Shiraz

BAKERS CREEK 300GM PORK CUTLET (GF)

Roasted chat potatoes, green beans, honey mustard sauce

34

This dish goes well with: St Hallet 'Dry' Riesling, Terra Sancta 'Mysterious Diggings' Pinot Noir

GRILLED FILLET FISH OF DAY (GF)

Green papaya salad, nam jim dressing

38

This dish goes well with: Villa Maria 'Two Valleys' Sauvignon Blanc, Lana Pinot Grigio

MUTTAR PANEER (V)

Light spiced Indian paneer cheese, green peas, ginger served with pilaf rice and naan bread

26

This dish goes well with: Villa Maria 'Two Valleys' Sauvignon Blanc, St Hallet 'Dry' Riesling

TRADITIONAL PARISIAN STEAK FRITES

250g Black Angus sirloin with shoe string fries and homemade Café de Paris butter

33

*This dish goes well with: Wirra Wirra Church Block, St. Hallet 'The Garden of Eden' Shiraz,
Wynns 'The Siding' Cabernet Sauvignon*

FROM THE GRILL

All our beef comes from the lush pasture lands of Killarney & Oakey South regions of Queensland and is grass fed for minimum of 300 days ensuring the finest quality eating.

400g Beef rump	36
300g Scotch fillet	38
250g 4 pin Lamb rack	36
200g Beef tenderloin	41
200g Tasmanian salmon steak	38
200g Grilled fish of the day	39
220g Organic Mount Cotton chicken breast	30
300g Barkers Creek pork cutlet	32

ALL GRILL SELECTIONS ARE SERVED WITH YOUR CHOICE OF 2 SIDES AND 1 SAUCE.

SIDES	9	SAUCES
Creamy mashed potato (GF, V)		Salsa verde (GF)
Crispy battered onion rings (V)		Béarnaise (GF)
Chunky potato chips (V)		Garlic dienne sauce (GF)
Grilled mixed vegetables (GF, V)		Double reduced beef jus (GF)
Seasonal Asian green vegetables (GF, V)		Creamy mushroom sauce (GF)
Tomato and bocconcini salad (GF, V)		

Beef dish goes well with: Willunga 100 Tempranillo, St. Hallet 'The Garden of Eden' Shiraz,

Wynns 'The Siding' Cabernet Sauvignon

Fish dish goes well with: Villa Maria 'Two Valleys Sauvignon Blanc, Lana Pinot Grigio

Chicken dish goes well with: Willunga 100 Tempranillo, Amadio 'Single Vineyard Series' Merlot

Pork dish goes well with: Chateau de Brigue '83 Rose, St Hallet 'Dry' Riesling, Rockburn Pinot Gris

GOURMET BURGERS

ANGUS BEEF BURGER

Lean beef patty, lettuce, tomato, cheese, beetroot, dill pickle, truffle mayo
on a brioche bun with fries

24.50

This dish goes well with: St. Hallet 'The Garden of Eden' Shiraz, Wynns 'The Siding' Cabernet Sauvignon

CHICKEN BREAST FILLET BURGER

180g skinless chicken breast, lettuce, tomato, cheese, smashed avocado, bacon,
garlic aioli on a brioche bun with fries

23

This dish goes well with: Kirrihill 'Alternative Range' Sangiovese, Amadio 'Single Vineyard Series' Merlot

GOURMET VEGETARIAN BURGER (V)

Chickpea and beetroot patty, lettuce, tomato, smashed avocado and chilli jam
on a brioche bun with fries

20

This dish goes well with: Lana Pinot Grigio, Chateau de Brigue '83 Rose

DESSERT

TO SHARE CHEESE SELECTION (GFO)

Choose two from selection below

Vintage cheddar, brie, camembert and blue
with muscatel, fruit jelly, lavosh and crackers

25

This dish goes well with: Josef Chromy Botrytis, Penfolds 'Club Reserve' Tawny Port

BAKED CITRUS TART (V)

In-house made citrus tart with seasonal berries and lavender cream

16

This dish goes well with: Josef Chromy Botrytis, Penfolds 'Club Reserve' Tawny Port

TRILOGY OF ICE CREAM

Trio of ice-cream and fruit coulis

16

This dish goes well with: Josef Chromy Botrytis

CHOCOLATE PANACOTTA (GFO)

Orange and cointreau compote, almond tuile

16

This dish goes well with: Josef Chromy Botrytis, Penfolds 'Club Reserve' Tawny Port

SUMMER FRUITS SOFT MERINGUE (GF)

Seasonal summer fruits, mixed berries, vanilla cream, mango coulis

16

This dish goes well with: Josef Chromy Botrytis, Penfolds 'Club Reserve' Tawny Port

MANGO MELBA

Vanilla ice-cream, mango, berry compote, Chantilly cream, roasted almond flakes

16

This dish goes well with: Josef Chromy Botrytis, Penfolds 'Club Reserve' Tawny Port

