

AlaCarte Menu

Available for lunch and dinner



Starters

House baked bread with olive oil & balsamic vinegar	1.5
Marinated olives & feta with crostini	12

Entrees

Seafood tasting plate (see specials board)	19/30	
Steamed asparagus, poached egg, hollandaise and puff pastry	17	V
Crispy pork belly served with pickled vegetables and chilli jam	16	GF
Grilled Australian scampi served with ricotta gnocchi and house made spicy passata	19/32	
Smoked salmon salad served with fennel, red radish and baby herbs	18	GF
Spicy steak tartare served with crostini	17	GF

Mains

Eye fillet of beef served with crispy bacon, boulangere potatoes and red wine jus	32	GF
Oven roast pork cutlet served with red cabbage, crumbed apple and crackling	30	
Pan roasted market fish served with sweet corn puree and spinach	28	GF
Mushroom and leek ravioli served with nut brown butter and parmesan	17/27	V
NZ salmon fillet served with Moreton Bay bug meat, crispy kipflers and tomato salsa	32	GF
Confit duck a l'orange, crispy duck and potatoe served with warm marmalade	31	GF

Sides

Steamed greens served with toasted almonds	7	GF, V
Beer battered steak house fries	7	V
Pear, parmesan and rocket salad	7	GF, V

Desserts

Chocolate ganache tart served with raspberries and double cream	13
Warm champagne baba served with poached summer fruits	13
Blue berry brulee served with almond tuile	13
Gelati selection served with biscotti	14
Selection of cheese's served with dried muscatels & lavosche	19
Affogato	14

*GF - Gluten Free Option
 *V - Vegetarian Option