

## A la Carte

### Entrees

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#### Soup of the day

12.00

#### Mixed Seafood Entrée

With sashimi, salmon tartare and oysters natural 23.00

#### Sydney Rock Oysters (6)

Served Natural or Kilpatrick 18.00

#### Salmon Carpaccio

Served with mesclun greens, extra virgin olive oil and lemon 19.00

#### Zucchini Flowers

Filled with prawn mousse, topped with Queensland scallops & served with saffron lemon butter 22.00

#### Char-grilled Portobello Mushrooms

Filled with ricotta cheese, semi-dried tomatoes & asparagus 16.00

#### Crab and Fish Cake

Served with grilled prawn, rosemary aioli and salad greens 19.00

#### Grilled King Prawns

Served with lemon, garlic and chilli dressing 19.00

#### Grilled Haloumi Cheese

Served with baby endives, asparagus, tomatoes, kalamata olives & balsamic olive oil 18.00

### salads

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Caesar Chicken Salad 13.00

Traditional Greek Salad 13.00

Pear and Rocket Salad 11.00

### Bread

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#### House Baked Bread

Served with butter, extra virgin olive oil and balsamic vinegar 6.00

#### Garlic Bread

Served in shells drizzled with salted butter and walnuts 4.50

#### Tomato and Basil Bruschetta

With balsamic reduction and rocket 6.00

### pasta

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#### Spaghetti Marinara

With king prawns, fish, scallops, mussels and capers 29.00

#### Duck Ravioli

Served with white wine and wasabi cream 28.00

#### Saffron Angel Hair

Served with prawns, smoked salmon, spinach and touch of chilli 29.00

#### Linguine with Pesto

Served with extra-virgin olive oil and shaved parmesan cheese 25.00

**Asparagus and mushroom Risotto**

Served with fresh herbs and shaved parmesan cheese 26.00

**Penne Pasta with Meatballs**

Served with tomato, basil and white wine sauce 28.00

**side dishes**

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**Fries**

7.00

**New Season Potatoes**

With sea salt and rosemary 7.00

**Steamed Greens**

With lemon olive oil 7.00

**Salad Greens**

With red wine vinaigrette 7.00

**Mains**

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**Fish of the Day Market Price**

Ask you waiter for our daily specials

**Atlantic Salmon Fillet**

Crispy skinned, on a bed of pea puree, dressed with salmon roe and orange oil 31.00

**Grilled Whole Baby Snapper**

With a side of steamed greens and baby chats, drizzled with lemon oregano and olive oil 35.00

**Battered Whiting Fillets**

Served with salad greens, chips, sweet chilli and tartare sauce 33.00

**Oven Roasted Duck**

Served with orange reduction and steam vegetables 32.00

**Chicken Supreme**

Oven baked, served with wilted spinach and mash potatoes 29.00

**Veal Scaloppini**

With mushrooms in a seeded mustard cream sauce 32.00

**Lamb Kleftiko**

Half shoulder, slowly baked in the oven with herbs and garlic, served with lemon oregano potatoes 30.00

**Grain Fed Eye Fillet of Beef**

Topped with grilled prawn, béarnaise sauce and veal jus 37.00

**Black Angus Rib Eye 500g**

Served with potato mash, caramelized onion jam and veal jus 39.00

**Desserts**

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**Honeycomb and Marshmallow ice Cream Cake**

12.00

**Passion fruit Cheesecake**

Served with raspberry coulis 12.00

**Poached Pear in Cherry Brandy**

Served with biscotti and honey mascarpone 12.00

## Ice Cream & Sorbet Selection

12.00

## Vanilla Bean Creame Brulee

Served with figs and almond gelato 12.00

## Tasting Desserts Plate

Recommended for 28.00

## Cheese

Selection of Australian Cheeses 18.00

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## hot beverages All 4.50

Flat White

Cappuccino

Long Black

Short Black

Macchiato

## Liqueur Coffee 12.5

## dessert wine

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De Bortoli Noble One	glass 15.00	375 ml bottle 55.00
Cooks Lot Late Harvest	glass 10.00	375 ml bottle 39.00

## selection of liqueurs

All 7.70

## cognac

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Metaxa 7 Star	12.00
Martell VSO	14.00
Hennessey VSOP	14.00
XO Courvoisier	25.00

## port

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Hanwood	6.50
Mick Morris Liqueur Mussat	7.00
Mick Morris Tokay	7.00
Galway Pipe	7.00
Mr Pickwick	14.00
Seppelt's Para Port	12.00
Penfolds Grandfather Port	15.00