

Entrees

Bread

Warm Chianti Bread

Olive Oil And Balsamic

7.00

Herb And Garlic Butter

7.00

Olives And Fetta

9.50

Beetroot Dip

9.50

Bruschetta Basted With Garlic Oil, Topped With A Tomato Salsa And Binorie Marinated Fetta. **14.50**

Live Oysters

Shucked To Order

4.00

Natural

each

Grilled With Bacon And Worcestershire

Baked With Bechamel And Double Cheddar

Tempura With Pickled Ginger

Entrees

Blue Swimmer Crab Lasagne Layered Between Saffron Pasta
Seafood Infused Bechamel And A Pecorino Glaze.
Try With Brokenwood Semillon **24.00**

Roasted Tomato And Gorgonzola Tart With A Capsicum Salsa
And A Pesto Rim.
Try With Kapuka Sauvignon Blanc **22.00**

Lightly Spiced Baby Calamari With A Tomato Mayonnaise
And Lemon
Try With Zilzie Selection 23 Sauvignon Blanc **22.00**

Crisp Skin Duck Maryland With Pickled Red Cabbage, Bacon
Hazlenuts And Balsamic
Try With Turkey Flat Rose **24.00**

Twice Cooked Pork Belly, Roasted Apple Puree, Celeriac Waldorf
And A Pistachio Crumble
Try With Kapuka Pinot Noir **24.00**

King Prawn Tian With Shredded Egg, Bacon Sippets And A
Caesar Salad Cream
Try With Tamar Ridge Riesling **24.00**

Seafood Selection Plate **28.00**