

Entrée

Quail

Galantine of Quail with Waldorf Salad & a Seeded Mustard Dressing

\$16

Tortellini

Slipper Lobster Tortellini infused with Lemon & Chilli with a Thyme & White Truffle Sauce

\$16

Pan Seared Scallops

served with a Mango, Cucumber & Tomato Salad with Thai Dressing

\$16

Roasted Cherry Tomato Bruschetta

Served with Basil Pesto, Balsamic Reduction & Goats Cheese

\$16

Tasting Plate

enjoy a tantalising taste of each Entrée

\$20

Certified Australian Angus Beef®

“Discover the Secret”

Certified Australian Angus Beef® is a quality assured beef product produced in Australia to exacting specifications. You will be guaranteed flavour & tenderness, with a fully traceable product from producer to consumer. Enjoy the abundantly marbled cut of your choice from Australia's leading branded beef producer.

“So come and discover the secret”

Char Grilled Striploin Steak

\$30

Char Grilled Scotch Fillet

\$35

Char Grilled Eye Fillet

Small \$30 Large \$40

With your choice of

Red Wine Jus

Béarnaise Sauce

Mustard Selection

(English – hot or mild, Dijon, seeded)

all served with Polenta Chips & Caponata

We have taken care to provide a suggested wine to compliment your choice of jus or mustard

Red Wine Jus – Peter Lehmann Clancy's, Shiraz Cabernet Sauvignon Merlot

(\$33.00 or \$9.00 per glass)

Mustard Selection – Thomas New England Estate, Cabernet Sauvignon

(\$30.00 or \$9.00 per glass)

Béarnaise Sauce – Yalumba The Scribbler, Cabernet Sauvignon Shiraz

(\$36.00 or \$9.00 per glass)

Mains

Atlantic Salmon

served with Crushed Potato salad with Pancetta & Asparagus,
finished with a Beurre Blanc

\$30

Chinese Five Spice Duck Breast

served with Steamed Rice, Bok Choy & a sauce of Orange & Star Anise

\$29

Lamb

Greek marinated Lamb Rump served
with Mediterranean Vegetable Skewer, Hummus & Tzatziki

\$28

Yellow Tail Kingfish

Rolled in Nori , lightly coated in a Tempura Batter & served with a cold Udon Noodle salad

\$30

Sides

Green Vegetables

Small \$7 Large \$9

Creamy Roasted Desiree Mash Potatoes

Small \$7 Large \$10

Truffled Mash

Small \$10 Large \$15

Garden Salad

Small \$9 Large \$12

Dessert

Parfait

Dark Chocolate & Rosewater Parfait served with a Raspberry Sorbet

\$14

Mango and Yoghurt Fool

served with Mango & an Almond Biscuit

\$14

Crème Caramel

served with a Fresh Berry Compote

\$14

Cheese Plate (for two)

a selection of Australian & Imported Cheese

Served with Fig Sausage, Muscatels, Sliced Fruit & Crackers

With a complementary glass of Port

\$28

Ice Cream & Sorbet Selection

Chef's selection of Ice Creams & Sorbets

\$14

Coffee

\$5

Long Black	Short Black
Flat White	Café Latte
Cappuccino	Skinny Cinno
Moccha	Macchiato
	Vienna

Decaffeinated coffee is available on request

Liqueur Coffee

\$12

Irish (Whisky)
Roman (Galliano)
Napoleon (Brandy)
Jamaican (Tia Maria)
Bundaberg (Bundy Rum)
Hazelnut Liqueur (Frangelico)

Hot Chocolate

\$5

Tea

\$5

Choose from our extensive selection of teas

Liqueurs

\$7

Over ice or just on their own

Baileys
Benedictine
Cointreau
Drambuie
Frangelico
Grand Marnier
Kahlua
Tia Maria

Port, Cognac, Muscat, Tokay

Samuel Port	\$6
McWilliams Hanwood	\$6
Galway Pipe	\$6
Penfolds Grandfather	\$12
Courvoisier V.S.O.P.	\$9
Hennessy V.S.O.P.	\$10
Remy Martin V.S.O.P.	\$9
Remy Martin X.O.	\$19
Seppelt Grand Tokay	\$7
Morris Liqueur Muscat	\$7