



### **BREADS**

Charred Garlic and Herb Turkish Bread Fingers (v)	8.50
Crusty Light Rye Sour Dough Loaf with French Butter (v)	12.00
Half and Half (v)	12.00

### **ENTRÉE** - Can be enjoyed alone or suitable sharing for 4

Tempura of Courgette, Asparagus and Green Onion with Ginger Soy and Kewpie Mayo (v)(df)	18.00
Pan Fried Scallops with Fennel, Orange and Hazelnuts (gf)	20.00
Grilled Exmouth Prawns with Pan Fried Halloumi and Lemon Butter (gf)	22.00
Huon Smoked Salmon with Horseradish Pannacotta and Caper Crumble	20.00
Thai Spiced Beef Salad, Sprouts, Green Beans and Baby Tomato Salad (gf)(df)	20.00
Coconut Braised Pork Belly with Pickled Watermelon Rind (gf)(df)	20.00
Confit Pumpkin, Cumin Carrots, Potato Bark and Lime Labneh (gf)(v)	20.00
Porcini Macchiato Soup Shots with White Truffle Oil (gf)(v)	18.00

### **MAINS** - All main courses accompanied with Fresh Seasonal Vegetable Panache

Grilled Free Range Chicken Breast and Exmouth Prawns, Sage and Onion Stuffing, Apple Cream	32.00
Roasted Duck Leg Confit and Breast, Green Onion Fritter and Dates, Peking Jus (df)	32.00
Roasted Amelia Park Lamb Rump and Chorizo, Rosemary Potato Gratin, Ratatouille and Jus (gf)	32.00

#### **Penfolds Max'S Red on Red Promotion**

300gr Chargrilled 30 Day Dry Aged on the Bone Sirloin Steak, Roasted Bone Marrow, Parsley,  
Lemon and Capers, Peppercorn Butter and Jus

**36.00**

Add a glass of Penfolds Max'S Shiraz

**45.00**

Quinoa and Cauliflower Galette, Fried Wontons, Stir Fried Pak Choy and Ginger Dressing (df)(gf)(v)	28.00
Grilled Fish of the Day, Kumera and Potato Latke, Verjuice Butter Sauce (gf)	35.00
Brik Pastry Baked Tasmanian Salmon and Rice "Coulibiac", Sautéed Spinach and Saffron Butter Sauce	33.00

### **SIDES** - Suitable to share

Rocket, Parmesan, Pear and Pepito Salad with Sherry Vinaigrette (df)(gf)(v)	10.00
Burrata with Crushed Tomato, Olive Oil, Parsley and Anchovy (gf)	10.00
Brocollini with Toasted Panko and Parmesan Crumb (v)	10.00
French Fried Potatoes with White Truffle Oil (df)(gf)(v)	10.00
Creamy Potato Mash (v)	10.00

For any dietary requirements, please advise your wait person.



### **TO FINISH**

Warm Carrot Cake with Sweetened Mascarpone and Walnut Praline	18.00
Callebaut Chocolate Brulee with Brandied Apricots and Pistachio Biscotti	18.00
Frozen Vanilla and Mango Gelato Cannoli	18.00
Salted Caramel Panna Cotta, Dulce De Leche and Caramelised Bananas	18.00
King Island Cheese Plate, Roaring 40's Blue, Seal Bay Triple Cream Brie & Surprise Bay Cheddar	24.00

### **DESSERT WINES**

2011 Clairault Cane Cut Riesling, Margaret River WA; (375ml)	10.00	57.00
2010 Kalgan River Botrytis Riesling, Albany WA; (375ml)	7.00	40.00
2009 Plantagenet "Ringbark" Riesling, Mount Barker WA; (375ml)		45.00

### **PORT**

Penfolds Club Tawny Port, Barossa Valley SA	7.00
Penfolds Grandfather Tawny Port, Barossa Valley SA	15.00

### **SHERRY**

Pedro Ximenez Yellow Label Sherry, Jerez SPAIN	7.00
Angove's "Bookmark" Cream Sherry, Multi-Regional SA	5.00

### **COGNACS**

Martell VS, Cognac FRANCE	14.50
Martell VSOP, Cognac FRANCE	17.50
Courvoisier VSOP, Cognac FRANCE	18.50

### **LIQUEUR COFFEES**

Irish – Jameson Whisky or Bailey's Irish Cream	10.50
Italian – Frangelico	10.50
Jamaican – Tia Maria	10.50
Mexican – Patron XO Café	10.50