

PREMIUM A LA CARTE

Canard Deux Façons	50
Herbs & spiced smoked duck breast & duck confit with parsnip puree, glazed fig & red wine jus (GF, DF)	
Honey and Thyme Marinated Roast Pork Cutlet	45
with balsamic braised baby beetroot, confit garlic & mustard jus	
O'CONNOR PASTURE-FED BEEF	
Beef Sirloin 300gms (GF)	60
Scotch Fillet 300gms (recommended to be cooked medium) (GF)	60
Rib-eye Steak on Bone (GF)	65
With Grilled Baby Vegetables	
Add Sauce: Red wine Jus / Pepper sauce / Mushroom sauce / Mustard sauce (GF, DF)	2
Add: Creamy Garlic Prawns (GF)	12
Seafood Platter	65
Garlic Prawns, Kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips	
The Whole Grilled Lobster	95
Surf & Turf	75
Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetable & truffle Sauce	
Fish of the Day	40
check with our friendly staff	
Chilli Mussels	38
with casalinga bread	
Curry of the Day	40
check with our friendly staff	

Choose your accompaniments from the side dish options to complement your main course

ADD ON SIDES

\$12 each

Mashed Potato	
Sautéed Garlic Green Bean & Almond (GF, DF)	
Beer Battered Chips	
Potato Wedges	
Add Sauce - Aioli, Mayonnaise, Sweet Chilli, Sour Cream, Tomato	each 2
Garden Salad (GF, DF)	
Garlic Bread	
Bread Basket	

(GF/GFO) denotes gluten-free options/ Gluten-free options available

(DF) denotes dairy-free options

(V) denotes vegetarian options

(VGN/VGNO) denotes vegan option/ vegan option available

While we endeavour to cater for special dietary requirements,
we are unable to guarantee dishes are entirely free of all traces of allergens.

[Available for the month of August 2025](#)

Credit Card Surcharge applies – Visa/MasterCard 1.4%, American Express 1.9%



TWO COURSES \$55 per person

THREE COURSES \$65 per person

🍷 *Add free flowing house wines, beer of the moment & soft drinks for two hours from seated & must be applicable to the entire group \$35pp*

ENTRÉE
\$20 each

Pan Fried Scallop & Pork Belly (additional \$10)

with parsnip puree sauteed kale & red wine jus (GF, DF)

Thai Fish Cake

with sauteed bean sprouts & light coconut green curry sauce (GF, DF)

Lamb Kofta

cooked in spicy tomato sauce served with pearl couscous salad & yoghurt mint sauce (GF, DFO)

Toasted Potato Gnocchi

With spinach, mushroom, pesto & parmesan cheese (GF, V, VGNO)

Soup Of The Day

Please, check with our friendly staff, served with fresh baked bread & butter (GFO, DFO, VGNO)

MAIN COURSE
\$38 each

Panfried Barramundi

with white bean, potato & cherry tomato cassoulet (GF)

Moroccan Spice Marinated Chicken Breast

with saffron risotto & mushroom creamy sauce (GF)

Grilled Vegetable Lasagna

with roasted tomato & basil sauce (V)

Farci Eggplant

with roasted vegetables, chickpeas, tomato, & herbs with mint yoghurt dressing (GF, V, VGNO)

Special Of The Day (Not included in Set Menu)

Please, check with our friendly staff

DESSERT
\$20 each

Vanilla Crème Brule

with caramelised berry (GF)

Chocolate Fondant

with hot chocolate sauce & toasted almond

Rice Milk Panna Cotta

with mango & mint salsa (GF, VGN)

Fig Pudding

with butter scotch sauce & berry compote

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(H) denotes Halal option

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T&Cs apply. Not in conjunction with any offers or discounts.

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