



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
with grilled baby vegetables	
Scotch Fillet 300gms (chef's recommendation to be cooked medium) (GF)	60
with grilled baby vegetables	
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
please 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 July 2025

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

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. Free flowing alcohol must be applicable to the entire group \$35pp*

ENTRÉE

\$20 each

Prosciutto Wrapped Scallops (additional \$10)

with saffron velouté, grilled asparagus & flying fish roe (GF, DF)

Prawn Tempura

with sauteed pak choy & coconut laksa sauce (GF)

Ricotta Cheese Ravioli

with mushroom, spinach, cherry tomato & parmesan creamy sauce (V)

Seasonal Vegetables Fritto Misto

With creamy cashew hummus & chive oil (VGN)

Soup Of the Day

please check with our friendly staff, served with fresh baked bread & butter (GF0, DFO, VGNO)

MAIN COURSE

\$38 each

Panfried Barramundi

with potato & herbs rosti, lemon grass & coconut light curried gravy (GF, DF)

Braise Chicken Maryland

served with creamy polenta & chimichurri (GF, DF)

Eggplant Zucchini & Ricotta Cheese Moussaka

with grilled vegetables (GF, V)

Pumpkin & Beetroot Gnocchi

with porcini mushroom, cherry tomato, spinach & parmesan cheese (GF, VGNO)

Special Of the Day (Not included in Set Menu)

please check with our friendly staff

DESSERT

\$20 each

Crème Caramel

with caramelised berry (gf)

Stuffed Choux Pastry

with pistachio cream served with hot chocolate sauce & toasted almond

Lemon tart

with crispy meringue, fresh fruit salsa & passion fruit coulis

Farci Cannoli

with honey-mascarpone mousse & spicy apple compote

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