

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.
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 for two hours from seated & must be applicable to the entire group \$25pp
- † Add beverage with Three Course menu – an Apéritif, main course beverage & Digestif \$35pp

ENTRÉE

\$20 each

Seared Beef Tenderloin Carpaccio (additional \$10)

with Asian salad & miso dressing (GF, DF)

Seafood And Blue Cheese Ragout Tartlet

with green apple, roquette & radish salad

Crème Dubarry

with truffle oil, grilled sourdough bread & butter (GFO, DFO, VGNO)

Spicy Thai Fish Cake

with green papaya salad & sesame & chilli dressing (GF, DF, H)

Toasted Beetroot Gnocchi

with spinach, cherry tomato, wild mushroom & parmesan cheese (GF,V, H, DFO, VGNO)

MAIN COURSE

\$38 each

Oven Baked Tasmanian Salmon Papillote

flavoured with herbs & vegetables served with pilaf rice & tzatziki sauce (GF, H)

Slow Cooked Chicken Tagine

with dried fruit & green olives served with orange & dill couscous (GF, DF, H)

Zucchini, Butternut Pumpkin & Ricotta Cheese Lasagna

with roasted cherry tomato sauce (GF, V)

Cabbage Farci

with ratatouille, quinoa salad, cherry tomato, sundried tomato & herb salsa (GF, VGN, H)

DESSERT

\$20 each

Coconut Panna Cotta

with fruit salsa & passion fruit coulis (GF, VGN, H)

Mango Crème Brule

with seasonal fruits (GF, V)

Fig Pudding

with butter scotch sauce & berry compote

Stuffed Cannoli

with ricotta & vanilla mousse served with caramelized pear & honey

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(H) denotes Halal option

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Available for the month of March 2025

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

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