

## PREMIUM A LA CARTE

Canard Deux Façons Herbs & spiced smoked duck breast & duck confit with parsnip puree, glazed fig & red wine jus (GF, DF)	50
Honey and Thyme Marinated Roast Pork Cutlet with balsamic braised baby beetroot, confit garlic & mustard jus	45
<i>O'CONNOR PASTURE-FED BEEF</i>	
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	
<i>Choose your accompaniments from the side dish options to complement your main course</i>	

## ADD ON SIDES

**\$12 each** SIDES

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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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