

DINNER MENU

ENTRÉE

CHORIZO & PEA ARANCINI 16

PRAWN STACK 18

*potato & corn cake, beetroot & tomato jam,
basil oil, local micro greens*

PAN ROASTED QUAIL 19

rocket, pear, walnut salad and onion jam

BOUILLABAISSE 19

prawn, black Tasmanian mussels, white fish, saffron seafood stock

ROASTED CHERRY TOMATO TART 17

feta cheese, oregano, hummus, beetroot juice reduction

HALF SHELL SCALLOPS 18

Montpelier butter & macadamia crumbs

CRISPY GNOCCHI 17

creamy pumpkin sauce, toasted pine nuts, parmesan breadcrumbs

MAINS

SICILIAN SPAGHETTI 37

*black mussels, fish, prawns, squid, chili, white wine, housemade spaghetti,
extra virgin olive oil, tomatoes, garlic*

WILD MUSHROOM RISOTTO 32

cream, mushroom stock, shaved Grana Padano

TUSCAN CHICKEN 33

*slivers of chicken breast, tomatoes, oregano, olives, white wine, cream,
capsicum, potatoes*

SLOW BRAISED LAMB SHANK 37

skordalia, smashed peas, green beans, baby carrots

MAPLE GLAZED PORK CUTLET 36

*sweet potato mash, red cabbage & apples braised in mulled wine,
steamed green beans, seeded mustard cream*

CRISPY PORK BELLY 34

nutmeg pear puree, steamed broccolini, crispy new potatoes, onion jam, apple cider jus

SPANNER CRAB SPAGHETTI 34

*blistered cherry tomatoes, wilted baby spinach, cream, white wine,
dill, parmesan crumbs*

WESTERN AUSTRALIAN KING PRAWN GNOCCHI 36

braised fennel, heirloom cherry tomatoes, cream, saffron bisque

GRILLED MARKET FISH 36

*roasted red pepper & Israeli pearls cous cous, housemade chermoula, blistered heirloom
cherry tomatoes, roasted sweet potatoes*

SEAFOOD PAELLA 38

saffron infused rice, chorizo sausage, peas, prawns, mussels, fish, squid, garlic, paprika

REEF & BEEF 49

*beef sirloin on Paris mash, seasonal greens, steamed Dutch carrots,
creamy garlic prawns & squid*

ZA'ATAR SPICED LAMB RACK 49

*cauliflower puree, fondant potatoes, charred broccolini,
oven roasted Dutch carrots, red wine jus*

GRILLED HALF SPATCHCOCK 38

marinated with chermoula, crispy lemon potatoes, green beans

SEAFOOD RISOTTO 38

*sugo, prawns, squid, mussels, white fish, cream, garlic crisp,
shaved Grana Padano*

DESSERTS

AFFAGATO 16

espresso, Frangelico, sable biscuit, vanilla ice cream, chocolate dirt

STICKY DATE PUDDING 15

butterscotch sauce, vanilla ice cream, peanut praline

CHOCOLATE MARQUISE 16

Chantilly cream, raspberry compote, smashed meringue

CHURROS 15

chocolate ganache, butterscotch sauce