# DINNER

$59—2 Course  $69—3 Course

## ENTRÉE

**House Bread w/ Butter**

**6 Oysters—Natural w/ Champagne & Eschalot Vinaigrette GF DF**

**6 Oysters—Kilpatrick DF**

**6 Oysters— Mornay**

**(12 Oysters— add $16.00)**

**Beef Carpaccio— Grilled Artichoke, Rocket, Parmesan, Salsa Verde, Capers GF**

**Rocket Salad, Shaved Fennel, Parmesan, Macadamia Nut w/Balsamic Dressing GF VO DFO**

**Harissa Spiced Roast Eggplant, House labneh, Toasted Pistachio & Pinenut, Salsa Verde & Fresh Pomegranate,**

**Tuna Sashimi, Ponzu Dressing, Pickled Ginger, Wakame, Japanese Mayo, Squid Ink Tuille DF**

**Creamy Seafood Chowder, Fish, Mussel, Calamari,**

**Prawns Wrapped in Crispy Noodles, Cucumber & Shallot Salad, Lime & Chilli Dressing DF**

**Tahitian Kingfish Ceviche—Marinated in Coconut, Lime, Coriander and Chilli, Toasted Sourdough GFO DF**

**Roast Beetroot Carpaccio, Fetta, Spinach, House Pickled Balsamic Onions & Walnuts,**

**Horseradish Cream, Balsamic Glaze GF DFO VO**

SAMPLE MENU

## MAINS

**Slow Cooked Lamb Shoulder, Mediterranean Vegetables Ratatouille, Mint Yogurt GF**

**Chicken Breast with a Pinenut & Basil Mousseline, Garlic Rosemary Chats w/ Black Olives, Red Capsicum Tomato Sauce**

**Slow Roasted Pork Belly with Mash , Broccolini, Mustard Seed Madeira Sauce GF**

**Linguine, Garlic , Lemon, Butter, Artichoke, Kalamata olives, Cherry Tomato & Kale DFO**

**Pan Seared Salmon, Bok Choy, Master Stock Broth, Fennel, Shallot & Coriander Salad w/ Black Sticky Rice GFO DF**

**Chargrilled Beef Sirloin , Café De Paris Butter, Baby Spinach**

**Chargrilled Beef Fillet, Potato Gratin, Chargrilled Asparagus, Béarnaise GF**

**Market Fish of the Day GFO DFO**

**Pasta of the Day**

## SIDES $10

**Green Salad GF, DFO, VO**

**Steamed Seasonal Greens w/ Lemon Herb butter DFO VO GF**

**Shoestring Fries w/ Aioli VO DFO**

## DESSERT

**Brulee of the Day**

**Baileys & Chocolate Parfait w/ Coffee Crumb, Berries GF**

**Coconut & Lemongrass Pannacotta— Pineapple, Lychee & Finger Lime GF**

**Fresh Lime Cheesecake w/ Orange Salad, Raspberry & Pomegranate Syrup & Pistachio Dust GFO**

**Cheese— Fig & Apple Preserve, Lavosh**

**V– Vegetarian  VO– Vegan or Vegetarian Option  GF– Gluten Free  DF– Dairy Free  GFO– Option for Gluten Free**

**DFO– Option for Dairy free**

**please discuss with the staff if you have dietary requirements**

SAMPLE
MENU