



Signature Restaurant

Small Bites

Marinated Kalamata Olives
5.9
V, GF, LF, Ve

Toasted Ciabatta
*Extra Virgin Olive Oil, Dukkah,
Olive Tapenade*
9.0 | V, Ve, LF, N

Pea and Pancetta Soup
Crème Fraiche
9.9 | GF

Natural Coffin Bay Oysters
Lemon and Shallot Red Wine Vinegar
18.0 Half Dozen
35.0 Dozen
GF, LF

Panko Crumbed Coffin Bay Oysters
Wakame, Sweet Soy and Ginger Dipping Sauce
19.0 Half Dozen
37.0 Dozen

Carpaccio of Yellow Fin Tuna
Roquette, Toasted Ciabatta, Horseradish Aioli
14.9

Tomato Tart Tatin
*Caramelized Onions, Basil,
Olive Tapenade, Buffalo Mozzarella*
11.9 | V

Hand Rolled Potato Gnocchi
Sage Butter, Spring Vegetables, Grana Padano
Small Bite 11.9 Main 21.9 | V

Tempura Vegetables
*Soba Noodles, Pickled Cucumber,
Sweet Soy and Ginger Dipping Sauce*
Small Bite 11.9 Main 23.0 | V, Ve, LF

*Main served with Jasmine Rice

Charcuterie Board
*Parma Ham, Grilled Hahndorf Chorizo,
Soppressa Aged Salami, Marinated Kalamata Olives,
Toasted Organic Sourdough, Picalilli*
16.9 | LF

Mains

Chef's Signature Beef
*200g Aged Angus Beef Fillet
Black Truffle Potato Gratin, Pea Puree,
Creamed Fennel, Shiraz Jus*
41.0 | GF

300g Aged Mayura Station Pure Wagyu Rump Steak
*Duck Fat Chips, Smoked Jalapeno Aioli,
Roasted Ratatouille, Mustard and Caper Butter*
41.0 | GF

Crispy Pork Belly
*Vanilla Scented Mash, Apple Relish,
Sugar Snap Peas, Cider Reduction*
29.9 | GF

Pan Roasted Tasmanian Salmon Fillet
*Lemon and Pea Risotto, Panko Crumbed Oyster,
Chorizo Oil, Pea Puree*
33.0

Thornby S.A. Lamb Rump
*Saffron Potatoes, Watercress Puree,
Spring Vegetables, Warm Balsamic Vinaigrette*
29.9 | GF, LF

Honey Roast Duck Breast
*Potato Rosti, Sugar Snap Peas,
Savoy Cabbage with Prosciutto, Sour Cherries*
29.9 | GF, LF

Blue Swimmer Crab and Lime Linguine
Asparagus, Confit Tomato, Dill Cream Sauce
28.9

Lemon and Pea Risotto
Parmesan Crisps, Extra Virgin Olive Oil
Small Bite 11.9 Main 23.0
V, GF

Sides

9.9 each

Garden Salad | V, Ve, GF, LF

Polenta Chips | V, GF

Seasonal Greens | V, Ve, GF, LF

NO SEPARATE ACCOUNTS PLEASE | V - Vegetarian, GF - Gluten Free, LF- Lactose Free, N - Contains Nuts, Ve - Vegan
Most Meals can be altered to suit Dietary Requirements