



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 Capers 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