



## DINING & COCKTAIL BAR

# Favourites Menu 2019

### Breads

- GARLIC & HERB FOCACCIA 8.00**  
**CIABATTA**, Dukkah, Olive Oil, Balsamic **10.50**  
**HOUSE MADE PULL APART BREAD**, Whipped Butter **10.50**

### Entrees

- PRAWNS**, Garlic Chilli Ginger, Black Rice, Lime **17.20**  
**SZECHUAN BABY SQUID**, Aioli **15.20**  
**BAKED HALF SHELL SCALLOPS**, Verjuice, Concasse **17.20**  
**BUFFALO CHICKEN CROQUETTES**, Blue Cheese Dip **14.60**  
**RATATOUILLE ARANCINI**, Roast Capsicum Puree **14.60**  
**CHEF'S CHOICE DUMPLINGS**, Asian Broth **13.90**

### Mains

- ANGUS SCOTCH**, Prawns, Roasted Garlic Cream, Kumera, Greens **41.20**  
**CHICKEN SUPREME**, Textures of Corn, Seasonal Vegetables, Jus Lie **36.90**  
**MARKET FISH**, Galette, Greens, Citrus Buerre Blanc **36.90**  
**PORK BELLY**, Caramelised Fennel, Roast Apple Puree **36.90**  
**DUCK THAI CURRY**, Coconut, Lychee, Jasmin Rice **36.90**  
**LAMB RACK PISTACHIO CRUMB**, Paris Mash, Greens, Mint Jus **41.20**  
**SEAFOOD SHARE PLATTER FOR TWO 79.00**  
**RATATOUILLE LINGUINI**, Roquette, toasted Pine Nuts, Parmesan cheese **29.20**

### Desserts

- ONE7EIGHT DESSERT TASTING PLATE 18.20**  
**VANILLA BEAN CRÈME BRULÉE**, House Made Ice Cream **13.80**  
**CARAMELISED APPLE TARTE TATIN 13.80**  
**STICKY DATE SPRING ROLLS**, Butterscotch Sauce **13.80**  
**WHITE CHOCOLATE PASSIONFRUIT WAFFLE CONE 13.80**  
**LEMON CURD CHEESECAKE**, Crispy Meringue **13.80**