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