



RESTAURANT & BAR

Summer
MENU





Breads

	M	NM
Organic Sour Dough <i>with confit garlic and extra virgin olive oil</i>	6	8
Heirloom Tomato Bruschetta <i>with basil, buffalo mozzarella and fig balsamic glaze</i>	11	13

Entrées

King Prawn Cocktail	18	22
Pacific Oysters <i>natural, kilpatrick, mornay or bloody mary</i>		
½ doz	25	30
1 doz	48	58
Lamb Tenderloin <i>with romesco, hummus, macadamia crust, mint and red wine jus</i>	22	26
Pan Seared Scallops <i>with blackberries and charred corn, crisp pancetta, tomato concasse and baby herbs</i>	24	28
Buffalo Mozzarella <i>with garlic infused heirloom tomatoes, salad, olives, basil and lavosh</i>	22	26



Mains

	M	NM
Corn Fed Chicken Breast <i>filled with garlic butter, panko crumbs served with herbed chats and charred asparagus</i>	33	39
Veal Scallopine <i>pan fried medallions of veal with mushroom, sage, white wine and veal jus served with crisp pancetta on mash and baby broccolini</i>	36	42
MBS+2 Rib Eye 350G <i>garlic mushroom shoestring fries and bearnaise sauce</i>	45	54
Black Angus Striploin Steak <i>mash, garlic heirloom carrots and mushroom jus</i>	38	46
Pork Fillet <i>with caramelized apple, fondant potatoes and crisp bacon beans</i>	34	40
Chilli and Garlic King Prawn Linguine <i>with rocket and shaved parmesan</i>	33	39
Market Fish on Lemon Thyme Risotto <i>with asparagus, kaffir lime and saffron butter</i>	MP	

Sides

Truffle Mash	11	13
Fries with Truffle Aioli	9	11
Rocket Salad with Asian Dressing	11	13
Seasonal Greens with Garlic Butter	11	13





Desserts

	M	NM
Vanilla Bean Brulé <i>with pistachio biscotti and vanilla ice cream</i>	18	22
Chocolate Mousse <i>with hazelnut, crisp rice puff and chantilly cream</i>	18	22
Lime Citrus Tart <i>with white chocolate ganache and macerated strawberries</i>	18	22
Mango Cheesecake <i>with kaffir lime pearls, coconut and caramelized pineapple</i>	18	22
Cheese Platter <i>a selection of australian cheeses with fruits and crispbreads</i>	22	26


Kids Menu

Includes ice cream and choice of topping

Chicken Breast Nuggets, Chips and Salad	17	20
Battered Fish, Chips and Salad	17	20

Chef's Special

Ask our wait staff for the Chef's Special





Tapas

(available from 5.00-7.00pm)

	M	NM
Turkish Breads and Dips	9	11
Garlic Prawns with Organic Sour Dough Fingers	14	16
Marinated Rainbow Olives with Fresh Baby Herbs	9	11
Salt N Pepper Calamari with Lime Aioli	13	16
Fish Tacos with Guacamole and Salsa	13	16
Prawn Toast with Chilli Aioli and Coriander	10	12
Fries with Truffle Aioli	9	11
Arancini with Aioli and Parmesan	13	16
Grilled Smoked Chorizo	13	16

ONE **7** EIGHT

