



RESTAURANT & BAR

Autumn
MENU



Breads

	M	NM
Organic Sour Dough <i>with garlic butter</i>	6	8
Heirloom Tomato Bruschetta <i>with basil, buffalo mozzarella and fig balsamic</i>	11	13

Entrées

King Prawn Cocktail	20	24
Pacific Oysters <i>Natural, Kilpatrick, Mornay</i>		
½ doz	25	30
1 doz	48	58
Grilled Lamb Tenderloin <i>with eggplant, romesco, macadamia crust and red wine jus</i>	22	26
Pan Seared Scallops <i>with leek puree, crispy pancetta, compressed plum, heirloom tomato and baby herbs</i>	24	28
Confit Duck Leg <i>Mandarin and fig glaze, spiced berries, celeriac remoulade and baby herbs</i>	24	28



Mains

	M	NM
Sous Vide Chicken Breast <i>with sauté garlic spinach, creamy potato puree, herb crumble and baby herbs</i>	33	39
Veal Scallopine <i>Pan fried medallions of veal with mushroom, sage, white wine and veal jus served with creamy mash and baby broccolini</i>	36	42
MB+2 300G Rib Eye Steak <i>with shoestring fries and bearnaise sauce</i>	45	54
MB+2 Riverina Striploin Steak <i>with mash, garlic baby carrots and cabernet sauvignon jus</i>	38	46
Pork Cutlet <i>with sage, celeriac puree, walnuts, beans, roasted garlic butter and red wine jus</i>	34	40
Chilli and Garlic King Prawn Linguine <i>with chorizo, rocket, cherry tomatoes and parmesan</i> <i>(Vegetarian option available)</i>	33	39
Market Fish <i>with roasted cauliflower, olives, heirloom tomato, almonds, baby rocket and Mediterranean salsa</i>	M.P.	

Sides

Truffle Mash	11	13
Truffled Fries with Parmesan & Aioli	11	13
Rocket Salad with Asian Dressing	11	13
Seasonal Greens with Garlic Butter	11	13





Desserts

	M	NM
Vanilla Bean Brulée <i>with biscotti and vanilla ice cream</i>	18	22
Chocolate Mousse <i>with toasted hazelnut, crisp rice puff and Chantilly cream</i>	18	22
Banana Foster Cheesecake <i>with fresh berries</i>	18	22
Warm Sticky Pudding <i>with spiced poached pears and vanilla ice cream</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
Kids Steak, Chips and Salad	17	20

Chef's Special

Ask our wait person 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 Basil	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
Truffled Fries with Parmesan & Aioli	9	11
Arancini with Aioli and Parmesan (3)	13	16
Grilled Smoked Chorizo	13	16



ONE **7** EIGHT