



RESTAURANT & BAR






Winter
MENU

ONE 7 EIGHT





Breads

	M	NM
Organic Sour Dough <i>with garlic butter</i>	4.5	5
Heirloom Tomato Bruschetta <i>with basil, buffalo mozzarella and fig balsamic</i>	11	13

Entrées

Pacific Oysters <i>Natural, Kilpatrick, Mornay</i>		
½ doz		25 30
1 doz		48 58
Grilled Lamb Tenderloin <i>with hummus, romesco, macadamia crust and red wine jus</i>		22 26
Grilled Australian King Prawns <i>with garlic, dashi butter and bonito flakes</i>		24 28
Pan Seared Scallops <i>with Fennel puree, crispy pancetta, tomato concasse, blood orange and baby herbs</i>		24 28
Confit Duck Leg <i>with creamy cauliflower puree, spiced berries, caramelized leek, mandarin and fig balsamic glazed</i>		24 28

Mains

	M	NM
Sous Vide Chicken Breast <i>with sauté garlic spinach, creamy potato puree, herbs crumble and carrot crisp</i>	33	38
Veal Scallopine <i>Pan fried medallions of veal with mushroom, sage red wine and veal jus served with creamy mash and baby broccolini</i>	36	42
MB+2 300G Rib Eye Steak <i>with shoestring fries, garlic mushroom and bearnaise sauce</i>	 45	52
MB+2 Riverine Striploin Steak <i>with creamy potato puree, roasted carrot, caramelized leek and cab sav jus</i>	 38	46
Pork Cutlet <i>with sage, roasted Jerusalem artichokes, broccolini, walnuts and red wine jus</i>	 34	40
Garlic King Prawn Linguine <i>with chorizo, rocket, cherry tomatoes and parmesan</i> <i>(Vegetarian option available)</i>	33	39
House made Gnocchi <i>with creamy truffle spinach, toasted pinenuts, parmesan and sage</i>	33	38
Market Fish <i>with cauliflower puree, roasted baby carrots, crispy kale, pickled turnip, mediterranean salsa and grilled lemon</i>	 38	46

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

Meat to Share

8hrs Slow Roasted Lamb Shoulder <i>with creamy mash potato, garlic greens and red wine jus</i>	86	92
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Desserts

	M	NM
Vanilla Bean Brulée <i>with biscotti and vanilla ice cream</i>	18	21.5
Tiramisu Cake <i>with fresh berries and vanilla bean chantilly cream</i>	16	19.5
Mandarin Souffle <i>with fresh berries and white chocolate sauce</i>	18	21.5
Sticky Date Pudding <i>with vanilla ice-cream and caramelised butter scotch sauce</i>	16	19.5
Cheese Platter <i>a selection of Australian cheeses with fruits and crispbreads</i>	22	24.5

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



Tapas

(available from 5.00-7.00pm)

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

Chef's Special

Ask our wait staff for the Chef's Special