



RESTAURANT & BAR

Spring
MENU



Breads

	M	NM
Organic Sour Dough with garlic butter	5	6
Heirloom Tomato Bruschetta with basil, buffalo mozzarella and fig balsamic glaze	11	13

Entrées

Pacific Oysters Natural or Kilpatrick ½ doz	25	46
1 doz	30	57
Seared Scallops with peas puree, chorizo, lemon butter, fermented chili and baby herbs	24	28
Lamb Tenderloin with romesco, hummus, macadamia crust, mint and red wine jus	22	26
BBQ Australian King Prawns with aromatic spices puree, coconut, crispy leaves, lime and baby herbs	24	28
Burrata Cheese with heirloom tomato, basil, olives, crispy parmesan cheese, candied walnuts	21	25



Mains

MB+2 Riverine Striploin

with fondant potato, charred broccolini,
chili and nuts dressing and cab sav jus

M

NM

38

45

Sous Vide Chicken Breast

with corn puree, braised red cabbage, shimeji
mushroom and garlic creamy sauce

33

38

Handmade Gnocchi

with mixed young veg, truffle, Ver jus,
parmesan and crispy leek

33

38

Veal Scallopine

Pan fried medallions of veal with mushroom,
sage red wine jus served with creamy mash
and baby broccolini

36

42

Market fish

confit purple potato, young peas, seafood
volute, snow peas tenderloin and chicken skin
crackling

38

46

Lamb Belly

with broad beans, dutch carrots, chimichurri,
carrot crisps and red wine jus

36

42

MB+2 300G Rib Eye Steak

with shoestring fries, baby broccolini,
chimichurri and red wine jus

45

52

Garlic King Prawn Linguine

with chorizo, rocket, cherry tomatoes and
parmesan

33

39





Sides

	M	NM
Mashed Potato Puree	11	13
Fries with Parmesan & Truffled Aioli	9	10.5
Rocket Salad with pears, madarin, parmesan and ver jus	11	13
Seasonal Vegetables	13	15.5

Meat to Share

8hrs Slow Roasted Lamb Shoulder with creamy mashed potato, greens and red wine jus	86	92
--	----	----

Desserts

Vanilla Bean Brulée with biscotti and vanilla ice cream	18	22
Chefs' Cheesecake with fresh berries, white chocolate sand and Chantilly cream	18	22
Lemon Curd with petite meringue, citrus jelly, fresh berries and raspberries tuil	18	22
Cheese Platter a selection of assorted cheeses with fruits and crispbreads	20	24





Kids Menu

Includes ice cream and choice of topping

Chicken Breast Nuggets
Chips and tomato sauce

M **NM**

17 20

Battered Fish
Chips and tomato sauce

17 20

Kids Steak
Chips and tomato sauce

17 20

Tapas

(available from 5.00-7.00pm)

Garlic Butter Prawns

16 19

Marinated Rainbow Olives

10 12

Salt N Pepper Calamari with Lime Aioli

13 16

Fish Tacos with Guacamole and Salsa

13 16

Prawn Toast with Sriracha Mayo

10 12

Fries with Parmesan & Truffled Aioli

9 10.5

Arancini with Aioli and Parmesan (3)

12 14.5

Grilled Smoked Chorizo

12 14.5

