



A la Carte Dinner Menu

Entrees

PAN CON TOMATE garlic and tomato on toasted sour dough bread (V)	\$15
TUNA SALAD with avocado, radicchio, quinoa, chia seeds, fennel and lime dressing (GF, DF)	\$25
BURRATA mozzarella cheese in a cream shell served with beetroot jelly, pesto oil, pine nuts and edible flower (V)	\$25
CRISPY SHORT RIBS with tomato & chili jam, purple potato chips (DF)	\$25
TUSCAN CACCIUCCO seafood in a traditional Tuscan vegetable broth	\$25
PRAWN CRUDO Poached prawn with avocado, orange, chili and red onion (GF, DF)	\$26
PALAMOS OCTOPUS with Kipfler Potatoes, Lemon Aioli, Gremolata & Olive Oil (GF)	\$28
GAMBAS AL AJILLO garlic shrimp with guajillo chili, olive oil, lemon zest & thyme (GF, DF)	\$29

Mains

RISOTTO with rocket, pesto, green beans, potato and pecorino cheese (V)	\$36
CORNFED CHICKEN THIGH on a chick pea bed with confit tomato and eggplant moussaka	\$38
LINGUINE FRUTTI DI MARE pasta with seafood including clams, calamari, shrimp and mussels served in a white wine sauce with garlic, chili flakes and basil (DF)	\$38
PORK BELLY with roasted fennel, honey and mustered cauliflower and beetroot chutney (GF)	\$38
CATCH OF THE DAY pan fried in lemon butter with green pea and fried leek (DF)	\$41
ROASTED LAMB CHOPS served with mint salsa verde, tzatziki, crushed potato and sicilian bread crumb	\$48
SCOTCH FILLET with Portobello mushroom and celeriac puree	\$48
PAN SEARED DUCK BREAST served with goat cheese tortellini, blue berry sauce and asparagus	\$49

Sides

STEAK FRIES TOMATO, FENNEL, BABY SPINACH SALAD CRUSHED POTATO	\$9
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Desserts

NEW YORK STYLE BAKED CHEESECAKE served with mixed berries & vanilla ice cream with berry coulis	\$18
RASPBERRY CHOCOLATE CATALAN SLICE chocolate mogado sponge base with raspberry catalana slice served with berry sorbet	\$18
CHOCOLATE CHURROS ground cinnamon and sugar-coated hot churros served with hot chocolate sauce and marmalade	\$18
NUTRITIONAL VIRGIN PINA COLADA almond sponge base, pineapple jelly and coconut mousse coated with Valrhona Guanaja chocolate served in a half dome shell with pineapple compote	\$18
STICKY DATE SLICE served with crème anglaise with decadent brown butterscotch sauce	\$18
ICE CREAM & SORBET TRIO (GF, V)	\$15
AFFOGATO – CHOICE OF LIQUEUR Amaretto, Baileys, Kahlua or Frangelico	\$20
CHEESE PLATTER for 1 person	\$22
CHEESE PLATTER for 2 people	\$40

DF=Dairy Free, GF= Gluten Free, V=Vegetarian,
GF*=Gluten Free option available on request

We cater for most dietary requirements. Please advise your waiter if you have any dietary needs.