

### Breads

Garlic bread	10
Gluten free garlic pizza bread	12
Caramelised onion & feta flat bread	14

### Small Plates

<b>Soup</b> of the day	14
<b>Cured salmon</b> pumpernickel toast & caper cream GFA	19.5
<b>Bruschetta</b> shaved prosciutto, buffalo mozzarella & balsamic pickled figs	19.5
<b>Crispy cauliflower kofta</b> tomato & coconut curry	19
<b>Cioppino</b> local caught seafood stew with crusty bread GFA	small plate 19.5 large plate 36

### Flambé Mains - cooked at your table

<b>Chateaubriand for two</b> eye fillet pan seared flamed with brandy finished with mushroom, pepper, red wine jus served with seasonal vegetables & crushed baby potatoes ©*	120
<b>Steak Dianne</b> butterfly cut eye fillet pan seared flamed with brandy finished with mushroom, pepper, red wine jus served with seasonal vegetables & crushed baby potatoes ©*	49
<b>Prawns</b> garlic pan seared, flambéed in Pernod finished with white wine, cream & butter sauce served on steamed rice with a selection of seasonal vegetables ©*	45

### Large Plates

<b>Beef short rib</b> coffee & cocoa braised with mustard pickled cabbage	Ⓞ*	44
<b>Lamb shoulder rack</b> slow roasted with macadamia, lemon & herb salsa	Ⓞ*	44
<b>Ribeye</b> garlic butter & mushroom sauce	Ⓞ*	45
<b>Beef tenderloin</b> horseradish parsnip cream, caramelised onion tart & jus	GFA	45
<b>Chicken breast</b> panko coated, buffalo curd stuffing & harissa dip		39
<b>Salmon cannelloni</b> spinach & dill cream		42
<b>Stuffed peppers</b> wild rice, fire roast eggplant & masala braised mushroom	Ⓞ*	36
<b>Pan seared market fish</b> tomato volute, watercress & herb salad	Ⓞ*	44
<b>Fish n chips</b> crispy batter with fries & tartare sauce		39
<b>Sticky braised pork belly</b> candied apple & crispy fried shallots	Ⓞ*	44

**All mains** served with seasonal vegetables and  
crushed baby potatoes with butter and chervil

### Side Dishes

Onion rings	10
Fries	9
Free range eggs	9
Green salad	9

### Flambé Dessert

**Crêpes Suzette**, crepes warmed in a caramelised sauce, flamed with Grand Marnier served with vanilla ice cream GFA 20

### Desserts

**Chocolate fondant** ©\* 19

**Rhubarb cream brulee** ©\* 19

**Walnut caramel tart** poached pear & vanilla bean icecream 19

**Biscoff cookie cheesecake** 19

**Cheese selection for one** – crackers, fruit & preserve 19

**Cheese selection for two to share** 29

### Coffee / Tea

Long black, flat white, cappuccino, latte  
Short black, hot chocolate, cafe mocha From 5  
English breakfast, earl grey and fruit teas 4.5

### Liqueur coffees

a selection of liqueurs with freshly brewed coffee and cream

**Calypso coffee** Kahlua, coffee and cream 16

**French coffee** Cognac, coffee and cream 16

**Irish coffee** Jameson whisky, coffee and cream 16

**Irish cream coffee** Baileys, coffee and cream 16

**Italian coffee** Amaretto, coffee and cream 16