



DINNER MENU

ENTREE

Freshly shucked oysters, mignonette or bloody Mary sauce	5.5ea
Ocean trout ceviche, grapefruit, chilli, avocado, finger lime	21
Leek and manchego croquettes	19
Fried Calamari, spiced yoghurt, fennel salad	21
Charcuterie for two - Jamon, salami, Manchego, white anchovy, pickles, sourdough	26

MAIN

Scallop Agnolotti, burnt butter, pine nuts, reggiano cheese	32
Whole baked Flathead, Chermoula, pico de gallo	39
Cataplana – Portuguese seafood broth, blue swimmer crab, prawns, mussels, fish, calamari, chorizo, new potato -available in a small or large size-	42/80
500gm rib eye on the bone with chimichurri	55
400gm sirloin steak with chimichurri	45
Saltado, kataifi asparagus, pesto (vegan)	32
Confit duck leg, honey roasted parsnips	35
King George whiting crumbed, salad and fries	36
Marinated lamb rump, beetroot, walnut, goat's cheese salad	40
Paella for two with king prawns, calamari, mussels, fish, chorizo and bomba rice	85

SIDE

DESSERT

Shoe string fries	10	Swiss chocolate mousse, pear & burnt caramel gelato, tuille	15
Corn on the cob, butter, old bay seasoning	12	Flourless Orange cake, Blood orange sorbet	14
Steamed green vegetables, garlic, olive oil	13	Kataifi Pastry, layered with custard, Chantilly cream, pistachio	14
Simple green salad with chardonnay vinegar	12	Coconut sorbet	7
		Chocolate Gelato	7
		Affogato with or without liqueur	9/14
		Cheese Board -selection of fine imported cheeses, quince paste, muscatels, lavosh	26