



## entree

warm crisp bread, 2 house dips	8.5
soup of the day w warm crisp bread	14.5
6 coffin bay oysters, lime & sea salt	14.0
pan seared scallops & crabmeat dumplings, pea puree, curry hollandaise, crispy pancetta	19.0
sugar cured ocean trout, wasabi fish roe, wakame & pickled ginger salad, white miso dressing	18.5
marinated bbq quail, spiced baby pear, roast herb tomato, pesto & crisp prosciutto	18.0
prawn & coriander dumpling, avocado mousse, chilli & onion jam	18.5
turmeric dusted calamari, sweet lime chilli dressing, cucumber oil dressed salad	17.5
edeowie farm lamb cutlet, herb marinated egg plant, cous cous, ricotta cheese, verjuice	19.0
battered coffin bay oysters, tomato & coriander salsa, wasabi sorbet	16.0
crabmeat, crème fraiche, avocado, tempura fried soft shell crab, chilled gazpacho	18.0
goats cheese, toasted brioche, dusted pistachio & caramelised figs	16.5

## main

beer battered spanish mackerel, chips, citrus salad	29.0
nonya peranankan seafood curry, fragrant coconut rice, deep fried pappadum	35.0
wild river barramundi, roast cherry tomato, lime zest, fried capers, japanese seaweed dressing	28.0
macadamia encrusted goldband snapper, prawn ragout, creamy citrus sauce	31.0
ocean seafood, capellini angel hair pasta, rich tomato basil sauce, shaved parmesan cheese	34.0
asian mixed mushroom risotto, deep fried oysters, spring onion	26.0
chicken kiev, asparagus, creamy peppercorn sauce	29.0
high country pork cutlet, braised cabbage, apple mash, seeded mustard & honey dressing	31.0
black angus eye fillet, deep fried polenta, braised wild forestiere mushrooms, red wine jus	34.0
edeowie farm lamb loin fillet, confit garlic, spinach & mushrooms, gingerbread sauce	34.0

## side

garlic herb roasted baby chats	7.0
beer battered chips w aioli	7.0
seasonal steam vegetables	7.0
orange & pine nut salad w fetta cheese	7.0
seasonal fresh salad of the day	7.0
apple mash	7.0

## dessert & cheese

black glutinous rice pudding, deep fried lychee, coconut cream	14.0
caramelised coconut, cashew pandan crepe, pistachio, chocolate ice cream	14.0
dark callebaut chocolate mousse, blood orange jelly & curry cream	16.0
selection of sorbets, melon & fresh strawberries	13.0
grapefruit in zabaglione cream, roasted pink almond, mango sorbet	14.0
apple & cinnamon brulee, macadamia & chocolate biscotti	14.0
trio of ice cream in chocolate cup, crystal sugar, mixed berries and fairy floss	12.0
tarago triple brie   colombo taleggio   victoria shadow of blue   shaw river buffalo mozzarella	2 cheese 18.0
tasting plate of chefs selection desserts (min 2 people)	24.0

## seafood lunch special

two course

39pp

three course

49pp

pan seared scallops & crabmeat dumplings, green pea puree, curry hollandaise, crispy pancetta  
sugar cured ocean trout, wasabi fish roe, wakame & pickled ginger salad, white miso dressing  
turmeric dusted calamari, sweet lime chilli dressing, cucumber oil dressed salad

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wild river barramundi, roast cherry tomato, lime zest, fried capers, japanese seaweed dressing  
ocean seafood, capellini angel hair pasta, rich tomato basil sauce, shaved parmesan cheese  
asian mixed mushroom risotto, deep fried oysters, spring onion

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black glutinous rice pudding, deep fried lychee, coconut cream  
selection of sorbet w melon & fresh strawberries  
apple & cinnamon brulee, macadamia & chocolate biscotti