



CHEF'S FEASTING MENU, (for 6 guest or more)

A decadent feasting menu served on platters to share. *Ask your waiter to view today's menu.*

\$79.90pp

STARTERS

Freshly baked bread basket with grissini and marinated olives, extra virgin olive oil and balsamic \$12.90

Marinated mixed olives \$7.90

Rosemary and Grana Padano polenta chips with dolce gorgonzola sauce \$12.90

Lamb and parmesan arancini with aioli \$12.90

Selection of entrees for 2 to share

Seafood - Tender grilled octopus, baby calamari, Australian scallops, grilled prawns and natural oysters served with fresh lemon and a selection of sauces **GF** \$78.90

Traditional Antipasto - Caprese salad, prosciutto, hot sopressa, rolled pancetta, Virginia ham, Capocollo, wild roquette and parmesan salad, olives, capsicum and eggplant caponata, balsamic onions and freshly baked bread **GF** \$39.90

ENTRÉE

Oysters - freshly shucked, regional, *ask your waiter for today's selection* ½ Doz \$24.00
 Served Natural **GF**, Kilpatrick, Wasabi Sorbet & Flying Fish Roe **GF**, Mornay, Bloody Mary **GF**, Full Doz \$46.00
 or Bourbon & honey butter **GF** (maximum 3 choices)

Oyster Tasting plate, a selection of all the a above, 1 dozen \$48.00

Cured King Fish, pomegranate, orange, cucumber ribbon and beetroot puree **GF** \$22.90

Crispy skin Pork belly with ginger and pumpkin soup, shaved apple and coriander oil **GF** \$20.90

Salt and pepper Calamari with escabeche vegetables and Yuzo aioli **GF** \$20.90

Grilled Octopus Salad with baby capers, radish, fennel, cherry tomatoes and Sriracha dressing **GF** \$20.90

Grilled Australian Scallops, cauliflower puree, walnut and pancetta crumbs **GF** \$22.90

Buffalo milk Burrata, heirloom tomatoes, roasted pine-nuts, spanish onions and basil pesto **V GF** \$19.90

GF Indicates an item that can be modified to be served gluten free.

V Indicates an item is vegetarian or vegan or can be modified to be vegetarian or vegan.

Please advise us if you or any of your guests have any dietary requirements



PASTA

MAIN

Freshly made prawn, salmon and barramundi Ravioli with grilled Australian prawn in a seafood veloute	\$33.90
House made potato gnocchi with roasted cherry tomato ragout, baby spinach and grana padano V	\$27.90
Spanner crab served with chili infused linguini (mild), served in a saffron and white wine velouté	\$32.90
Egg pappardelle, with slow cooked Oxtail and shiraz ragout, with pecorino and white truffle oil	\$32.90

SEAFOOD

Market Fish of the Day - Ask Your Waiter for today's daily fresh fish	\$ M.P
Crisp skin Barramundi fillet, with roasted parsnip puree, green kale, Swiss chard, almond buerre noisette GF	\$34.90
Pale ale battered John Dory fillet, hand cut chips , homemade tartare sauce, garden salad	\$35.90

MEAT

Main - for 2 to share

48 hour slow braised shoulder of Lamb for 2, served with roasted rosemary potatoes, seasonal vegetables, dressed in its own minted braising jus GF	\$79.90
Kilcoy Grain Fed Eye Fillet, broad beans, sugar snaps and roasted mushrooms, Shiraz jus GF	\$41.90
<i>*Also available as Surf and turf with two grilled Australian prawns</i>	\$51.90
18 hr confit Duck Maryland, with braised Puy lentils, butternut pumpkin, snow pea shoots, verjuice jus GF	\$35.90
Grilled Butterflied quail, bacon lardons, new potatoes, creamed corn and thyme scented jus GF	\$35.50

VEGETARIAN

Roast Vegetable timbale - layers of chargrilled vegetables, with ricotta and basil and parmesan pesto V GF	\$25.90
*See Pasta for other vegetarian options, pasta can be modified to be vegetarian.	

SIDES

Wild Roquette, apple and parmesan salad GF V	\$12.00
Panzanella salad - tomato, fresh basil, croutons, balsamic and Spanish onion	\$12.00
Sautéed Green Vegetables with toasted almonds GF V	\$12.00
House made hand cut chips with aioli V	\$ 11.00
Sweet potato chips with chipotle sauce V	\$ 11.00

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