



**CHEF'S FEASTING MENU - minimum 6 people**

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, marinated olives, extra virgin olive oil & balsamic glaze \$12.90
- Marinated mixed olives **GF V** \$ 7.90
- Rosemary and Grana Padano polenta chips with gorgonzola sauce **V** \$12.90
- Broccolini – whole, beer battered, with mango chutney. **V** \$12.90

**Entrees for 2 to share**

**Seafood** - Tender grilled octopus, baby calamari, Australian scallops, grilled prawns & natural oysters, fresh lemon & selection of sauces **GF** \$79.90

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

**Chef's Tasting Plate for 2** - Please check with your waiter for today's chef's entrée \$31.90

**ENTRÉE**

- Oysters - freshly shucked, AAA Sydney Rock Oysters ½ Dozen \$24.90
- Choice of - Natural **GF** Kilpatrick Rice wine vinaigrette **GF** Citrus foam **GF** 1 Dozen \$46.90
- Mornay, Wasabi Sorbet & Flying Fish Roe **GF** **(maximum 3 choices)**
- Roasted baby beetroot with goat cheese, honey lime emulsion, hazelnuts, & olive crumb **GF V** \$20.90
- Italian Potato gnocchi & Balmain Bugs in aurora sauce \$22.90
- Salt & Pepper Calamari with escabeche vegetables & Yuzu aioli **GF** \$21.90
- Grilled Octopus with kipfler potatoes, rocket & fennel **GF** \$21.90
- Grilled Australian Scallops, pork belly, celeriac puree, pickled mushroom, walnuts & bacon crumbs **GF** \$22.90
- House smoked duck breast, cherry gel & hazelnuts **GF** \$21.00

**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 of any dietary requirements



<b>PASTA</b>	<b>MAIN</b>
Freshly made seafood ravioli with grilled Australian prawns in a seafood velouté	\$33.90
Italian potato gnocchi with roasted cherry tomato ragout, baby spinach & grana padano <b>V</b>	\$27.90
Spanner crab served with chili infused linguini (mild), served in a saffron and fish velouté	\$32.90

**SEAFOOD**

Market Fish of the Day - Ask Your Waiter for today's daily fresh fish	\$ M.P
Crisp skin Barramundi fillet, with risotto, green peas, sundried tomato, lemon foam <b>GF</b>	\$34.90
Beer battered Ocean Perch fillet, hand cut chips, homemade tartare sauce, garden salad	\$35.90

**Mains 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 <b>GF</b>	\$79.90
---	---------

**MEAT**

Grilled 250g grass fed Sirloin with Australian prawns, leek & gruyere croquette, greens, & shiraz jus	\$49.90
18 hr confit Duck Maryland, potato dauphinoise, petite salad, & green peppercorn sauce <b>GF</b>	\$35.90
Grilled Lamb Rump with kipfler potatoes, kale & salsa verde	\$35.90
Grilled Pork belly with parsnip puree, apple and roquette salad, & a gastrique sauce <b>GF</b>	\$35.50

**VEGETARIAN**

Glazed miso Tofu, with baby beetroot, goats cheese, & a honey lime sauce <b>V GF</b>	\$25.90
Roast Vegetable timbale	\$30.00
layers of chargrilled vegetables, with ricotta and basil & parmesan pesto <b>V GF</b>	
<b>See Pasta for other vegetarian options</b>	

**SIDES**

Wild roquette, apple & parmesan salad <b>GF V</b>	\$12.00
Sauteed garlic kipfler potatoes <b>GF V</b>	\$12.00
Sautéed green vegetables with toasted almonds <b>GF V</b>	\$11.00
House made hand cut chips with aioli <b>GF V</b>	\$11.00
Sweet potato chips with aioli <b>GF V</b>	\$11.00

**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 of any dietary requirements