



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 roquette & 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



PASTA

Freshly made seafood ravioli with grilled Australian prawns in a seafood velouté	MAIN	\$33.90
Italian potato gnocchi with roasted cherry tomato ragout, baby spinach & grana padano V		\$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 GF		\$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 GF		\$79.90
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MEAT

Australian Beef Eye fillet, with Australian prawns, leek & gruyere croquette, greens, & shiraz jus		\$49.90
18 hr confit Duck Maryland, potato dauphinoise, petite salad, & green peppercorn sauce GF		\$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 GF		\$35.50

VEGETARIAN

Glazed miso Tofu, with baby beetroot, goats cheese, & a honey lime sauce V GF		\$25.90
Roast Vegetable timbale		\$30.00
layers of chargrilled vegetables, with ricotta and basil & parmesan pesto V GF		

See Pasta for other vegetarian options

SIDES

Wild roquette, apple & parmesan salad GF V		\$12.00
Garden salad, mesclun, cucumber, tomato, radish, and house dressing GF V		\$12.00
Sauteed garlic kipfler potatoes GF V		\$12.00
Sautéed green vegetables with toasted almonds GF V		\$11.00
House made hand cut chips with aioli GF V		\$11.00
Sweet potato chips with aioli GF V		\$11.00

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