

DINNER

(2 Courses \$59 | 3 Courses \$69)

With a Glass of House Wine/ Beer/ Cocktails
(Steaks Excluded)

ENTRÉE

Toasted Olive & Rosemary Focaccia (V) \$12
With Cultured Black Garlic Butter

Bay Spiced Calamari \$24
Crisp Calamari Tossed with Rocket and Aioli

Tofu Laksa Soup \$24
Fragrant, Toasted Prawn Paste, Coconut, Galangal, Lemongrass, Shallots & Chili Broth Served with Noodles and Boiled Egg.
Add on: - Chicken Tenders \$6 | Prawn \$8

Slow Cooked BBQ Pork Ribs (GF, DF) \$24
Molasses, Brown Sugar and Sweet Paprika Marinated, Slow Cooked Pork Ribs, Remoulade

(Upgrade to a main for \$30)

MAINS

Truffle Pappardelle (V) \$32
Pappardelle Tossed in Truffle & Porcini Cream
Add on: Chicken \$6 | Prawn \$8

Sustainable Crispy Hoki Fillet \$26
Tempura Fried Hoki Fillet, Crispy Coated fries, Tartare Dip

Chicken Curry \$38
Chicken Thigh Simmered with Onion, Tomato, Cinnamon, Degi Chili, and Caraway Seeds, Served with Steamed Basmati Rice & Naan

Lemon Myrtle Chicken (GF) \$38
Roasted Free Range Chicken Breast, Creamy Sebago Mash, Charred Broccolini, Wild Mushroom Sauce

Dark Chocolate & Heathcote Sangiovese Beef Cheek (GF) \$44
Shorthorn 1000 Guinness Breed Beef, Creamy Sebago Mash, Crispy Bacon & Peas, Jus

Pan-seared Humpty doo Barramundi (GF, DF) \$42
Celeriac Remoulade, Crusted Lemon Roasted Potato, Bell Pepper & Garlic Velouté

FROM THE GRILL

Served with mash or fries and choice of red wine jus or wild mushroom sauce.

300gm Rib Eye Fillet \$75
O'Connor grain fed 240 days, Marble score 3+

300gm Eye Fillet \$75
O'Connor grain fed 240 days, Marble score 3+

300gm Striploin \$65
Thousand Guinness Shorthorn Grain Fed, Marble score 2+

SIDES

All Sides at \$12 each

Crispy Coated Fries, Aioli

Dukka Spiced Tender Stem Broccolini

Creamy Sebago Mash

Seasoned Potato Wedges, Sour Cream

Rocket, Cherry Tomato & Cucumber Salad, Lemon Dressing

DESSERT

Sticky Date Pudding (V) \$18
Steamed Date Pudding, Roasted Almond & Brunt Caramel Ice-Cream

Chocolate Dome \$22
Pistachio & Dark Chocolate Dome, Warm Truffle Sauce, Blood Orange Sorbet

Basque Cheesecake (V) \$26
Caramelised, Creamy Cheesecake, Matcha Tea Ice Cream

Kariton Ice Cream (V) \$18

Select three Scoops from -

Ube Halaya (Purple Yam)
Mango Float
Pastillas de Leche (Caramelised milk)
Pan de Kape (Barako Coffee)