# **Dinner Menu**

5.00 PM - 8.00 PM



## **ENTREES**

#### CRUMBED DUKKAH EGG

Soft poached egg crumbed in dukkah spices, steamed asparagus and truffle infused hollandaise sauce  $gf \, \big| \, v$  \$18.00

## **ROULADE OF ZUCCHINIS**

Oven roasted zucchinis, char-grilled eggplant and flame torched capsicum with sour cream, Japanese togarashi pepper, cream cheese, romesco sauce and chipotle mayonnaise gf  $\mid$  v \$23.00

#### SEARED SCALLOPS WITH MUSHROOM CREAM

Pan seared scallops, noisette zucchini, wild forest mushroom cream and coral netting made from activated charcoal gf  $\mid$  nf \$26.00

## CRUSTACEAN AND SHELLS WITH SAFFRON SAUCE

Saffron sauce, lobster, clams, black mussels and Japanese hibachi grilled paprika prawns gf  $\big|$  nf \$27.00

#### UMI NO HOUSEKI MISO AND NIGIRI

Nigiri tuna, aburi salmon, nigiri salmon and miso soup. Served with pickled ginger and wasabi  $df \, \big| \, gf \, \big| \, nf$  \$28.00

#### FRIED QUAIL IN SPICES

Fried quail in spices, served with chipotle mayo, fried capers and sour cream  $\label{eq:first} \mbox{dfo} \; \big| \; \mbox{nf} \;$   $\mbox{$$\$28.00$}$ 

 $gf\text{-}gluten\ free\ |\ gfo\text{-}gluten\ free\ option\ |\ v\text{-}vegetarian\ |\ v\text{-}vegan\ |\ df\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ df\text{-}dairy\ free\ |\ df\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ option\ |\ nf\text{-}dairy\ free\ op$ 





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## **MAINS**

#### PAPPARDELLE ALA PEPERONATA

Homemade pappardelle with capers, brown onion, zucchini, eggplant, butter, roasted capsicum, garlic, chilli oil and white wine

nf

\$32.00

## CHICKEN IN PROSCIUTTO AND SAGE

Poached chicken breast stuffed with spinach, mushrooms, grana padano cheese, wrapped in prosciutto and sage, served with vanilla truffle infused mashed potatoes  $gf \, \big| \, nf$ 

\$37.00

## FISH OF THE DAY

Pan seared fish in lemongrass and kaffir lime butter. Served with bok choy, emulsified seaweed sauce and Japanese style rice

gf | nf

\$45.00

#### LAMB BACKSTRAP

Pan seared lamb backstrap in Szechuan pepper and garlic. Served with cream potato layers, roasted cherry tomatoes and rosemary jus  $gf \mid nf \mid dfo$ 

## ABURI STYLE SCOTCH FILLET

Blue cheese infused scotch fillet char-grilled on coals, flame torched mayonnaise with togarashi pepper. Served with choy sum

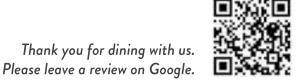
gf | nf

\$49.00

\$46.00

 $gf\text{-}gluten\ free\ |\ gfo\text{-}gluten\ free\ option\ |\ v\text{-}vegetarian\ |\ ve\text{-}vegan\ |\ df\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ option\ |\ nf\text{-}nut\$ 





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## **ALL DAY KIDS**

#### **KIDS BURGER**

Cheese and tomato sauce served with chips \$12.00

#### KIDS FISH

Battered fish served with chips \$12.00

#### **KIDS PASTA**

Fettuccine, napoli sauce and parmesan cheese \$12.00

## **DESSERTS**

#### **AFFAGATO**

Vanilla icecream and espresso

gf | v | nf

\$12.00

add Frangelico | Kahlua or Baileys \$10

## WINTER TART

Homemade apple crumble tart. Served with crème patisserie and vanilla ice cream

v | nf \$16.00

#### DOME AU CHOCOLATE

Rich chocolate dome filled with sour cream ganache, poached strawberries in Chambord liqueur, crème de chocolate, freeze dried raspberries and crushed vanilla powder

v | nf \$16.00

#### **RASPBERRY SORBET**

Raspberry sorbet. Served with wild berry compote  $df \mid v \mid ve \mid gf$  \$16.00

#### **MIGNARDISES**

Selection of bite-sized chocolates and macaroons. Served with tea, coffee or liqueur

Liquor choice of Amaretto  $\mid$  Frangelico or Chambord \$28.00

 $gf\text{-}gluten\ free\ |\ gfo\text{-}gluten\ free\ option\ |\ v\text{-}vegetarian\ |\ ve\text{-}vegan\ |\ df\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ |\ dfo\text{-}dairy\ free\ |\ dfo\text{-}dairy\ free\ option\ |\ nf\text{-}nut\ free\ option\ |\ nf\text{-}dairy\ fre$ 



