



bistro menu - summer 2018

entrée specials

sticky soy braised pork ribs	\$17
crumbed lambs brains on sautéed spinach & lemon caper sauce	\$19
pan roasted quail saltimbocca & semolina gnocco	\$21
lobster bisque risotto with prawns	\$25
lobster ravioli with saffron butter sauce	\$29
7+ score wagyu beef carpaccio with rocket & parmesan	\$24

main specials

barramundi in red curry & coconut rice	\$35
chargrilled tuna on panzanella salad	\$38

dumplings

steamed spanner crab sui mai with corn broth	\$24
fried hand made gyoza of prawn with chilli vinegar soy dressing	(4) \$24 (6) \$30 (8) \$38 (10) \$50
fried hand made vegetarian dumplings filled with smoked soya-bean curd asian mushrooms, bok choy, spring onion & coriander	(4) \$17 (6) \$20 (8) \$26 (10) \$31
steamed hand made wagyu beef dumplings with chilli soy dipping sauce	(4) \$24 (6) \$30 (8) \$38 (10) \$50

entrée

roasted half shell hervey bay scallops with sweet & sour dressing & crispy pork belly	\$26
seafood wontons in ginger-infused broth & vegetables	\$20
spicy fish cakes with kaffir lime dressing	\$23
spinach salad, fresh fig, walnuts, blue cheese, pancetta	\$19
lamb ribs with chilli, cumin, coriander, eggplant salad	\$20
baked fresh figs, buffalo mozzarella & pomegranates	\$22
radicchio, fennel, orange, cacciocavallo cheese salad & citrus dressing	\$16
salad of beetroot, herbed goats cheese & walnuts	\$18
fried zucchini flowers filled with goats cheese & pesto	\$24
cheese, macaroni & ham hock croquettes spiced chipotle	\$18
four AAJ tastes of the ocean: • yellow fin tuna with capers & mayonnaise • hiramasa king fish capsicum & tomato salsa • ocean trout with lemon oil • hervey bay scallops	\$27
quinoa, roast pumpkin & goats cheese salad, pine nuts pumpkin seeds, pomegranate & preserved lemon	\$19
baccala fritters (salted cod) beetroot mayonnaise	\$20
fried fresh calamari, lightly dusted in semolina on rocket salad	\$27
crumbed artichoke with french goats cheese	\$18
antipasto platter (for 2)	\$29
spiced 3 piece lamb croquette with yoghurt dipping sauce	\$18
piatti di salumi - with grissini & olives wagyu 9+ score bresaola prosciutto & pistachio salami aged pork salami duck salami prosciutto di parma (30 months old)	\$25

pasta & risotto

all home made pasta is soft egg pasta & CANNOT be al dente	
risotto of asparagus, peas, truffled pecorino cheese & truffle oil	\$31
hand made ravioli of pumpkin, ricotta & parmesan butter, sage & parmesan	\$31
hand made beef lasagna, parmesan bechamel (25mins)	\$33
potato gnocchi with lamb ragu & tomato passata	\$31
hand made tagliatelli, veal meatballs & tomato passata	\$31
risotto of pork and fennel sausage, chilli & pork crackling	\$31

pizza

gluten free available (extra 0.50c), additional toppings incur a surcharge	
pizza with 3 types of sausage: • honey lamb • pork chorizo • beef cevapcici	\$21
pizza with mortadella, artichokes, black olives & tomato	\$21
pizza with potato, rosemary pork sausage & mozzarella	\$21
pizza with provolone, tomato, artichokes & olives	\$23
pizza with prawns, tomato, mozzarella & garlic	\$29
pizza margherita with buffalo mozzarella basil & tomato	\$19
pizza with anchovies, kalamata olives fresh tomatoes & chilli	\$21
pizza w'goat cheese, bocconcini, dried cherry tomato & chilli	\$21
pizza with hot salami, cevapcici sausage & green olives	\$21
pizza with haloumi cheese potato, spinach olives & oregano	\$21
pizza with roasted peppers, tomato, cheese bocconcini, olives & rocket leaves	\$21
pizza with lamb honey & rosemary sausage	\$23
pizza with gorgonzola, pear, walnuts & caramelised onion	\$21
pizza with prosciutto, tomato & mozzarella	\$21
pizza with sea salt, garlic, parmesan & rosemary	\$20
pizza with herb & mozzarella	\$20

seafood

please note: some fillets of fish may still have bones	
beer battered fish of the day with chips (ask your waiter)	\$32
pan roasted fillet of john dory, french caper butter & potato purée	\$35
roasted saikou salmon fillet (sushi grade salmon from sth island alps new zealand) with tomato & capsicum salsa on parsnip purée	\$36
nut crusted pan roasted rockling fillet served on sweet spiced eggplant pickle	\$35
steamed fillet of barramundi, ginger caramelised soy & asian greens	\$35

mains

baked eggplant parmigiana	\$21
braised eggplant in ginger, garlic, shallots, chilli & tofu	\$25
pork fillet schnitzel, rocket salad & fries	\$31
very spicy thai basil chicken with steamed jasmine rice	\$31
spicy yellow curry of duck leg with steamed asian greens & jasmine rice	\$31

from the grill

3+ score bbq wagyu eye fillet steak	\$38
3+ score bbq wagyu scotch fillet steak (please note scotch has a higher fat content than eye fillet)	\$38

(all steaks served with red wine jus)

sides

watermelon salad with feta cheese, olives & mint	\$12.5
roasted cauliflower with crème fraiche & crumbling of nuts	\$12.5
roasted pumpkin with lime yoghurt & pine nuts	\$12.5
sweet potato wedges with chipotle & cajun spice	\$12.5
fries with chipotle & cajun spice	\$12.5
truffle polenta chips with grated caciocavallo & yoghurt dipping sauce	\$13.5
potato mash	\$12.5
steamed baby carrots, honey, rosemary & olive oil	\$12.5
steamed asian greens & oyster dipping sauce	\$12.9
steamed broccolini, roasted pine nuts & crème fraiche	\$12.5
smoked tomato & buffalo mozzarella salad	\$16.9
salad of rocket, parmesan, fresh pear & balsamic dressing	\$12.5
salad of cos lettuce, avocado & celery with honey mustard seed dressing	\$12.5
salad of lettuce, tomato, cucumber, feta cheese olives & lemon juice	\$12.5
salad of cabbage, peas, mint, radish & parmesan with lemon & olive oil dressing	\$12.5
steamed green beans, garlic butter & macadamia nuts	\$12.5
steamed jasmine rice	\$7.9

All our seafood and shell fish is premium grade sourced from Australia or New Zealand waters.

Due to our extensive menu we are unable to accommodate variations.

Menu subject to change due to produce availability.

Please notify your waiter of food allergies as not all ingredients are listed.

Meals will be charged for if wait-staff are not made aware of allergies.