

## bistro menu - winter 2018

### entrée specials

cauliflower velouté soup with flaked almonds	\$16
breaded sage fritters with fig, buffalo mozzarella & prosciutto di san danielle & parmesan wafer	\$21
tuna carpaccio with cuca anchovies capers & shallots	\$24
ricotta & parmesan ravioli with fresh truffle butter & king oyster mushroom sauce	\$24
baked gnocchi with taleggio & fresh truffle	\$24
spicy calamari with chorizo, roasted capsicum black olives & tomato ragu	\$27

### main specials

baked eggplant parmigiana	\$21
beef bourguignon with sautéed mushrooms pancetta lardons & truffle mash potato	\$29
ricotta & parmesan ravioli with fresh truffle butter & king oyster mushroom sauce	\$36
risotto of spicy salami & tomato	\$31
chargrilled berkshire pork rack served with sicilian style peperonata & cotechino	\$32
lamb shank, pancetta, peas & mash	\$32
bbq saikou salmon wrapped in banana leaf with curry flavours	\$36
hand cut tagliatelle with prawns, tomato, garlic touch of chilli	\$38
roasted barramundi on jerusalem artichoke purée	\$38
sautéed prawns with thai coconut & lemongrass sauce, okra & steamed rice	\$42

### dumplings

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, cacciocavalo 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 AAU tastes of the ocean: • yellow fin tuna with capers & mayonnaise • hiramasa king fish capsicum & tomato salsa • ocean trout with lemon oil • harvey 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
fresh oysters of the day served natural with shallot vinaigrette dressing	(6) \$25 (9) \$28 (12) \$36

### 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 four cheese sauce & fresh truffle	\$27
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 w/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
pan roasted rockling fillet & sweet spiced eggplant pickle	\$35
steamed fillet of barramundi, ginger caramelised soy chilli & asian greens	\$35

### mains

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
chargrilled spatchcock with garlic mash & rosemary jus	\$29

### from the grill

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

**Please select a sauce:**  
(peppery blackbean sauce)  
(french butter & garlic)  
(red wine jus)

### sides

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 provolone & 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

### book now

Truffle Degustation Menu	(Booking Essential) June & July 2018 Tuesday, Wednesday & Thursday nights \$85 per person 4 course degustation menu
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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.