



bistro only (option 1) - \$65.00 pp three courses or \$60.00 pp two courses

**entrée (guests to share)**

herb & mozzarella foccacia / garlic, sea salt, rosemary & parmesan focaccia

mixed Pasta platters  
or antipasta to share

**main (guests select on the day)**

lamb ribs flavored with cumin, chili & coriander

baked eggplant parmigiana, tomato & parmesan bechamel

risotto of asparagus, peas & truffled pecorino

risotto of sausage, parmesan & chili

pan roasted fillet of john dory with potato puree, citrus caper sauce

schnitzel with salad & chips

ravioli of pumpkin, ricotta, mozzarella & parmesan butter sauce

pan roasted rockling fillet with sweet pickled eggplant

thai style fish cakes with sweet chili dressing asian herb salad

beer battered fish of the day served with chips

very spicy thai basil chicken with steamed jasmine rice

**dessert (alternating)**

baked milk & palm sugar custard, caramelised pear

vanilla panna cotta

Menu subject to change due to produce availability.

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

Menu will be charged for if waitstaff are not made aware of allergies.

Sorry no variations.



restaurant (option 2) \$80.00 pp three courses or \$75.00 pp two courses

**entrée (platters to share)**

garlic sea-salt parmesan pizza/Herb & mozzarella pizza  
antipasto platters  
bowls of pasta of the day  
steamed beef dumplings (soy dipping sauce)  
steamed scallop sui mai dumplings (soy dipping sauce)  
beetroot salad, herbed goats cheese & walnuts  
fried cajun spiced chicken bites, chipotle dipping sauce

**main (guests select on the day)**


lamb ribs flavored with cumin, chili & coriander  
braised eggplant with ginger, and chili & tofu  
risotto of asparagus & truffled pecorino  
risotto of sausage, parmesan & chili  
potato gnocchi with tomato & lamb ragout  
yellow curry of duck leg, asian greens & jasmine rice  
steamed barramundi fillet with caramelised soy, on asian greens  
pan roasted fillet of john dory on potato salad  
pork schnitzel with salad & chips  
ravioli of pumpkin, ricotta, mozzarella & parmesan butter sauce  
tagliatelle with meatballs, mild chili & tomato passata  
pan roasted Rockling fillet with sweet pickled eggplant  
thai style fish cakes with sweet chili dressing asian herb salad  
beer battered fish of the day served with chips  
very spicy thai basil chicken with steamed jasmine rice  
bbq scotch fillet steak with red wine jus (**only served m/rare**)  
(**please select another meal if you don't eat m/rare as grill cannot prepare to a satisfactory level**)  
pizza with sausage & salami, tomato & mozzarella

**dessert (guests select on the day)**

pavlova with vanilla cream berries & passionfruit  
nougat semi freddo & brandy snap sheets  
vanilla panna cotta  
baked vanilla milk custard with caramelised pear  
cheese of the day, with quince paste, walnuts & crackers  
sticky date & pear pudding with butter scotch sauce

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restaurant (option 3) \$95.00 pp three courses or \$90.00 pp two courses

**entrée (platters to share)**

pizza with herbs & mozzarella / garlic & sea salt / prosciutto pizza

1/2 shell scallops, sweet & sour dressing, crispy pork belly

fried calamari rocket salad

thai style fish cakes with kaffir lime dressing

steamed home-made seafood sui mai with chili sauce

natural oysters, with dipping sauces

**main (guests select on the day)**

roast fillet of n.z salmon on celeriac purée, tomato & capsicum salsa

steamed barramundi, ginger caramelised soy, chili & asian greens

stir fried prawns in ginger, garlic & macadamia nuts & steamed rice

bbq wagyu eye fillet steak, red wine jus

duck trilogy (20 mins)

- twice cooked duck leg in masterstock
- honey glazed roast duck breast (served medium)
- steamed duck & truffle dumpling

**dessert or cheese (guests select on the day)**

pavlova with cream, berries & passionfruit

coconut tapioca with fresh mango & mango coulis

vanilla panna cotta, strawberry sorbet & berry jelly

mascarpone cheesecake, banana & butterscotch sauce

nougat semi freddo ice cream

affogato with espresso coffee & frangelico

cheese of the day, with quince paste, walnuts & crackers

tiramisu with fresh mascarpone & vanilla chantilly

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