

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
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
four RAW tastes of the ocean: • yellow fin tuna with capers & mayonnaise • hiramasa king fish & tomato salsa • ocean trout with lemon oil • harvey bay scallops	\$27
baked fresh figs, buffalo mozzarella & pomegranates	\$22
lamb ribs with chilli, cumin, coriander, eggplant salad	\$20
seafood wontons in ginger-infused broth & asian mushrooms	\$20
spiced 3 piece lamb croquette with yoghurt dipping sauce	\$18
baccala fritters (salted cod) beetroot mayonnaise & rocket salad	\$20
antipasto platter (for 2)	\$29
fried fresh calamari, lightly dusted in semolina on rocket salad	\$27
fried zucchini flowers filled with goats cheese & pesto	\$24
quinoa, roast pumpkin & goats cheese salad with pumpkin seeds, pinenuts, pomegranate & preserved lemon	\$19
cheese, macaroni & ham hock croquettes with spicy aioli	\$18
crumbed artichoke with french goats cheese	\$18
salad of spinach, fresh fig, walnuts, blue cheese & caramelised pancetta	\$19
salad of beetroot, herbed goats cheese & walnuts	\$18
radicchio, fennel, orange, cacciocavalo cheese salad & citrus dressing	\$16
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	
potato gnocchi with lamb ragout, tomato passata	\$21/\$31
risotto with asparagus, peas truffled pecorino cheese & truffle oil	\$21/\$31
home made tagliatelli with veal meatballs & tomato passata	\$21/\$31
home made ravioli of pumpkin, ricotta, mozzarella parmesan, butter & sage	\$21/\$31
risotto of pork and fennel sausage, chilli & pork crackling	\$21/\$31
home made lasagna with parmesan bechamel (25 mins)	\$33

seafood

please note: some fillets of fish may still have bones

steamed fillet of barramundi, ginger caramelised soy chilli & asian greens	\$38
roasted saikou salmon fillet (sushi grade salmon from sth island alps new zealand) with tomato & capsicum salsa on parsnip purée	\$36
pan roasted fillet of john dory, french caper butter & potato purée	\$35
roast fillet of rockling, sweet spiced eggplant pickle	\$35

from the grill

mixed grill for 2 chefs selection of cuts of the day, pork, lamb, chicken & beef	\$90
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)

mains

stir fry eggplant with ginger, chilli, coriander & steamed tofu	\$25
duck trilogy (20 mins) • twice cooked duck leg in masterstock • honey glazed roast duck breast (served medium) • steamed duck & truffle dumpling soy & ginger dressing	\$40
chargrilled spatchcock with garlic mash & rosemary jus	\$29

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

(Booking Essential)

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

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.