

MENU

Entrees

Coffin Bay Oysters

Kilpatrick (Grilled with Bacon and Worcestershire sauce)

or

Tetley (Topped with pickled ginger sorbet, mirin and wasabi tobico jelly)

Half Dozen 16.00 Dozen 24.00

**Windowrie Family Reserve Sparkling \$8.50*

Seared Gulf of Carpentaria prawns on a herb risotto, creamy mussel and saffron sauce, micro herb salad and rock sugar dressing (GF)

18.00, (Main 25.00)

**Lerida Estate Pinot Grigio \$6.50*

Vine Ripened Tomato Gazpacho with a tian of Alaskan king crab, cucumber spaghetti and avocado mousse (GF)

18.00, (Main 25.00)

**Stella Bella Semillon Sauvignon Blanc \$8.00*

Peking Duck and Valdespino Tortellini on braised savoy cabbage and spec with a rich duck and butter jus

18.00, (Main 25.00)

**Bourke Street Pinot Noir \$10.00*

Hiramassa Kingfish Ceviche topped with lime zest, kalamatta olive and rocket salad drizzled with extra virgin olive oil (GF)

18.00, (Main 25.00)

**Yellow Tail Reserve Pinot Gris \$8.00*

Saffron Angel Hair Pasta with a forest mushroom and truffle cream sauce, oak leaf and hickory smoked tomato salad (GF)

18.00, (Main 25.00)

**Alkoomi Unwooded Chardonnay \$8.00*

Orange and Redcurrant Cured Snowy Mountains Venison Saddle with Tokay and quince jelly, tatsoi and Gruyere salad, red wine vinaigrette (GF)

18.00, (Main 25.00)

**Hollydene Estate Sangiovese \$7.50*

Buttered Asparagus topped with an egg yolk ravioli, porcini Hollandaise, watercress and Reggiano Parmigano salad (V)

18.00, (Main 25.00)

**Jeanerette Big fine Girl Riesling \$7.50*

V Vegetarian

GF Gluten Free

**Chefs wine matching recommendation*

Breads

Garlic, Herb or Chilli Bread \$3.00

Restaurant



menu

Main Course

Aged New England beef, **Scotch Fillet Steak or Tenderloin**, honey, vanilla and apple balsamic salad, steakhouse chips or spiced wedges, pepper, forest mushroom, garlic cream or Béarnaise sauce (GF)

32.00

**Eden Road The Seedling Shiraz \$6.50*

Cumin Salted Reef Fish Fillet with hummus, minted yoghurt, preserved lemon and crispy onion salad dressed with pomegranate molasses (GF)

29.00

**Clifford Bay Sauvignon Blanc \$7.50*

Crisp Skin Tasmanian Salmon on Caper and Soft Herb Mash, buttered baby leeks, anchovy mayonnaise and citrus salsa (GF)

28.00

**Yellow Tail Reserve Pinot Gris \$8.00*

Roma Tomato, Spanish Onion and Yarra Valley Persian Fetta Tart Tatin on white asparagus and baby herb salad with summer truffle dressing (V)

28.00

**Windowrie Estate Verdelho \$7.00*

Bulmers Apple Cider Poached Pork Fillet on minted pea puree with a roast capsicum and lime salsa (GF)

28.00

**Taylors Shiraz Malbec \$11.00*

Rare Roasted Cowra Lamb Rack with grilled figs stuffed with Labna goats cheese, buttered dutch carrots, caramelised eshallots and rosemary jus (GF)

29.00

**Yellow Tail Reserve Merlot \$8.00*

Warm Duck Confit mixed through nashi pear, rocket, roasted macadamia nuts and caramelised orange dressing (GF)

28.00

**Sally's Hill Cabernet Franc \$8.50*

**Chefs wine matching recommendation*

V Vegetarian
GF Gluten Free

Please advise if you require a split bill prior to ordering

Restaurant



menu

Desserts

Press Club Strawberries.

Our celebrated dessert of strawberries macerated in Butterscotch Schnapps with homemade vanilla bean ice cream, strawberry cream mousse and strawberry coulis finished with a crisp tuille

12.50

Dessert of the Day.

Ask our friendly wait staff for today's special dessert option

12.50

Summer Berry Pudding – layers of brioche soaked in cassis and freshly poached forest berries topped with King Island double cream

12.50

Assiette of Cocktail Sorbets – Cosmopolitan, Mojito and Japanese Slipper, served in a chilled martini glass (GF)

12.50

Classic Peach Melba - Saffron and Riesling poached peach on a bed of vanilla bean ice cream, raspberry coulis and pistachio dust, topped with a toffee lattice (GF)

12.50

Amarula Crème Brulee – South African liqueur made from Marula fruit baked in a creamy egg custard with mixed berry salsa, lime, cardamom and almond biscotti

12.50

Australian and European Cheese Selection - including blue vein, white mould and vintage cheddar served with fruits and a basket of assorted crisp breads

16.50

Dessert Wines by the Glass

De Bortoli Noble One Botrytis Semillon \$12.50

Prince Orange Mistelle Blanc \$6.00

Restaurant

