

Bread 4.5

Crusty Italian bread, salted butter

ENTRÉE**Oysters on the half shell (min 6)**

Natural, lime and green Tabasco 3.5 (gf) (df)

Kilpatrick 4

Panko crumbed, lime and wasabi mayo 4

Champagne mignonette, smoked salmon, chives 4.5 (gf) (df)

Cured salmon 24

Passionfruit and citrus cured Tasmanian salmon, cucumber, avocado (gf) (df)

Pork belly 24

Marinated, slowly cooked Linley Valley pork belly, horseradish coleslaw (gf)

Rabbit risotto 24

Braised rabbit, spinach, mixed mushrooms, porcini butter (gf)

Venison Carpaccio 24

Cervena venison thinly sliced, pecorino Romano, toasted pine nuts, olive oil, pea tendrils (gf)

Vegetarian 22 (v)

Welsh rarebit, sautéed wild mushrooms, hot English mustard mayonnaise

Prawns 22

Whole fried school prawns, panzanella salad, smoked paprika aioli

Squid 22

Fried squid tubes, green chilli marinated, cannellini puree, smoked chorizo (gf)

MAINS**Grilled fish of the day MP**

Grilled XO basted fish fillet, sushi rice, seaweed salad, Kim chi

Cone Bay Barramundi 45

Grilled barramundi fillet, green olive, white anchovy tapenade, grapefruit butter sauce (gf)

Seafood pasta 42

Fettuccini pasta, pea and pistachio pesto, chilli, prawns, scallops and smoked salmon

Crayfish 72

Grilled Western Australian crayfish, tomato, basil and Persian feta salad, charred lemon, olive oil (gf)

Vegetarian plate 38

Soft polenta, grilled haloumi, crusted eggplant, red pepper coulis, herb zucchini salad (v)

Pork 42

Roasted pork loin, sticky rib, pork steam bun, mango coriander, mint salad

Duck 45

Confit duck leg, caramelised red onion, grilled Manchego stuffed fig, house made duck sausage (gf)

Lamb 45

Amelia Park lamb rack, braised lamb shoulder croquette, cauliflower purée, crushed broad beans

GRILL

Rib eye (Dry aged) 400g to 500g 65

Selected from Hereford cattle, bred and raised in the tranquil Barrington Tops National Park, Hunter Valley.

Chosen for their healthy fat marbling and dry aged for 28 days which intensifies the flavour Grain fed for 90 days (recommended medium)

Black Angus fillet 250g 50

From Northcote Queensland, Angus cattle are renowned for their superior eating quality. Grain fed for 100 days

Wagyu Sirloin 250g 56

From the pristine Northern New England Tablelands near Glen Innes in the Rangers Valley

Venison cutlets 48

From the fresh open farmlands of New Zealand, Cervena tender venison is naturally raised and grass fed

Mixed grill for (2) 120

Rib eye (dry aged) 250g

Fillet 120g

Wagyu sirloin 120g

Sauces:

Mushroom

Peppercorn

Red wine jus

Horseradish butter (*gf*)

COOKING DESCRIPTION

Blue: sealed both sides while steak is at room temperature.

Rare: cooked for about two minutes on each side – still very bloody.

Medium rare: has a medium red centre & bloody.

Medium: has a light red centre and juicy.

Medium well: light pink to grey with very little juice.

Well done: shrinks, very firm, little juice – affects taste & tenderness not recommended with dry aged meat.

SIDES

Steamed broccolini, olive oil, lemon 8.5 (*gf*) (*df*)

Fried potatoes, rosemary and garlic salt 8 (*df*)

Creamy mashed potatoes 9 (*gf*)

Coleslaw, white and red cabbage, house made mayonnaise 8 (*gf*) (*df*)

Mixed garden salad, tomato medley, cucumber, white balsamic dressing 10 (*gf*) (*df*)

Sweet corn, chilli maple butter 9 (*gf*)

gf – gluten free

df – dairy free

v – vegetarian

Dishes may contain nuts. Please speak to your wait person if you have any dietary requirements.