

***Starters***

**Oysters – served natural, champagne vinaigrette, kilpatrick or rockefeller**

**Each 4.5 - ½ dozen 24 - 1 dozen 46**

**Seared scallops, beetroot relish, pineapple salsa and asparagus 21**

**Grilled quail, kipfler potatoes, fig vinocotto 20**

**Homemade pumpkin ravioli, sage butter, parmesan and watercress 18**

**Prosciutto & melon with rocket and feta salad 19**

***Mains***

**Grilled spicy spatchcock, baby carrots, fried chickpeas and tahini sauce 34**

**Market fish $ 32**

**Minute steak – tenderloin fillet, asparagus, rocket, shallot, green peppercorns, salsa verde 30**

**Pan seared king salmon, charred broccolini, warm cous cous salad 28**

**Fresh linguine pasta, local yamba prawns, confit tomatoes, garlic, chilli and herb butter 35**

**Chargrilled lamb cutlets, papaya and mango salad, chermoula sauce 36**



***From the Grill***

**All cuts are served with - compound butter & green peppercorn mustard**

**And your choice of béarnaise sauce or red wine jus**

**300 gram NSW Riverina Black Angus Sirloin 32**

**180 gram NSW Riverina Black Angus Eye Fillet, grain fed 32**

**450 gram dry aged NSW Riverina Black Angus T-bone 46**

***Sides***

**Hand cut chips with rosemary salt 12**

**Garden salad with mesculen leaves, rocket, tomatoes, lemon vinaigrette 12**

**Steamed seasonal vegetables, roasted pine nuts 12**

*“Indulge in a dessert and you’ll donate $2 to the AccorHotels Community Fund to help us build healthy families through our partners AIME Mentoring, Garvin Institute of Medical Research, Kokoda Youth Foundation and Lifeline. Thank you for your sweet contribution in creating a positive change in our communities.”*

***Desserts***

**Chocolate pannacotta, chocolate nibs and hazelnut biscotti 15**

**Summer berry mille feuille, coconut mousse 15**

**Selection of New Zealand ice cream Vanilla, Chocolate, Strawberry, Boysenberry**

**3 for 15 – 4 for 18**

**Local cheeses, soft & hard bread, apple, honey comb 3-5 piece 26 – 36**