

## Bread

Garlic cob, sage butter, olives, baby watercress	\$12
Tomato and basil bruschetta	\$18
Roasted eggplant, roasted capsicum bruschetta	\$20

## Entrée

Soup of the day (ask waitstaff for todays soup of the day)	\$20
Ballina prawns, radicchio cup, avocado, poached egg with cocktail sauce	\$25
Half dozen oysters, tea lemongrass infused broth	\$30
Classic baked eggplant parmigiana	Ⓥ \$25
Scallop in shell, garlic butter, caviar	\$27
Beef carpaccio, pickled Asian vegetables, ponzu dressing	\$26
Chargrilled scampi, campari, double cream, dill	\$32

## Salads

Rocket, pear, walnut, olive oil	Ⓥ \$22
Birdsnest Caesar	Ⓥ \$24
Baby whitlof, radicchio, rocket, balsamic honey glaze	Ⓥ \$22
Fresh garden salad	Ⓥ \$20
"Soul bowl" duxelle mushroom, roasted pumpkin, baba ganoush, avocado, tomato, slivered almonds, haloumi	Ⓥ \$24

### Add Ons:

Lamb	\$8
Chicken	\$7
Smoked salmon	\$7
Grilled prawns	\$9

## Mains - Pasta

House made Tasmanian blue gnocchi, gorgonzola, double cream	Ⓥ \$28
Spaghetti chitarra, marinara, aglio olio	\$32
Blue swimmer crab parcels, porcini mushroom	\$30
Traditional meat sauce lasagne	\$26
Spaghetti, bolognese sauce, parmesan	\$26

Surcharges: Public Holidays 15%, Sundays 10%

ⓊF Gluten Free ⓊF Dairy Free ⓊA Gluten , Dairy or Vegetarian Adaptable Ⓥ Vegetarian Ⓥ Vegan Available

# Mains

	Market Price
Fish of the day (ask waitstaff for todays catch of the day)	
Marinated grilled chicken, rocket, pear, walnut, lemon	GF \$36
Port Arlington black mussels, vongole, greenlip, champagne, double cream, lavosh	\$42
Garlic prawns, wild rice, melon	\$38
250g Chargrilled darling downs eye-fillet, lyonnaise potatoes, blistered cherry tomatoes, red wine butter	\$49
Northern Territory barramundi fillet, macadamia crust, buttered kipflers, mini baby broccoli	\$39
Moroccan Lamb backstrap, tatziki, tabouli, dukkah, spiced cous-cous	GF DF A \$49
Confit duck Maryland, baby whitlof, radicchio, rocket, balsamic honey glaze	\$44
Deluxe platter for 2: Seafood plank, full lobster, Ballina prawns, Richmond oysters, scallop in shell, sashimi of yellowfin tuna, chargrilled Balmain bug, sauces, caviar	\$145
The plank, Ballina prawns, Richmond oysters, Balmain bugs, kipfler potatoes, flathead, squid, sauces	\$55
Mezza Grazing Platter	V A \$45
Mezza Banquet (Minimum 4 people)	per person \$65
Khoubiz el firin, Zaytoun, Hummous bi Tahini, Baba ghannooj, Lifit makbous, Warak Anub, Taratour bi toum, Arnabit Maqli, Felafel, Kibbeh balls, Kibbeh pumpkin, Loubyeh bi Zayt, Kafta, Djaj mishwee bi toum, Lahem Mishwee	

# Sides

Seasonal greens	\$9
Buttered kipflers	\$9
Fresh salad	\$9

# Desserts

Frangelico affogato: vanilla icecream, coffee espresso liquor	\$19
Tiramisu (traditional)	\$16
Flourless chocolate cake, white chocolate mousse	GF \$18
Cheese ball casata, selection of crackers	\$22
Vanilla bean pannacotta, raspberry coulis, honeycomb	\$16

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