

PREMIUM A LA CARTE

Canard Deux Façon	50
Herbs & spiced smoked duck breast & duck confit with parsnip puree, glazed fig & red wine jus (GF, DF)	
Honey and Thyme Marinated Roast Pork Cutlet	45
with balsamic braised baby beetroot, confit garlic & mustard jus	
O'CONNOR PASTURE-FED BEEF	
Beef Sirloin 300gms (GF)	60
Scotch Fillet 300gms (recommended to be cooked medium) (GF)	60
Rib-eye Steak on Bone (GF)	65
With Grilled Baby Vegetables	
Add Sauce: Red wine Jus / Pepper sauce / Mushroom sauce / Mustard sauce (GF, DF)	2
Add: Creamy Garlic Prawns (GF)	12
Seafood Platter	65
Garlic Prawns, Kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips	
The Whole Grilled Lobster	95
Surf & Turf	75
Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetable & truffle Sauce	
Fish of the Day	40
check with our friendly staff	
Chilli Mussels	38
with casalinga bread	
Curry of the Day	40
check with our friendly staff	

Choose your accompaniments from the side dish options to complement your main course

ADD ON SIDES

\$12 each

Mashed Potato	
Sautéed Garlic Green Bean & Almond (GF, DF)	
Beer Battered Chips	
Potato Wedges	
Add Sauce - Aioli, Mayonnaise, Sweet Chilli, Sour Cream, Tomato	each 2
Garden Salad (GF, DF)	
Garlic Bread	
Bread Basket	

(GF/GFO) denotes gluten-free options/ Gluten-free options available

(DF) denotes dairy-free options

(V) denotes vegetarian options

(VGN/VGNO) denotes vegan option/ vegan option available

While we endeavour to cater for special dietary requirements,

we are unable to guarantee dishes are entirely free of all traces of allergens.

Credit Card Surcharge applies – Visa/MasterCard 1.4%, American Express 1.9%

TWO COURSES \$55 per person

THREE COURSES \$65 per person

- † Add free flowing house wines for two hours from seated & must be applicable to the entire group \$25pp
- † Add 3 beverages with Three Course menu – an Apéritif, a main course beverage & a Digestif \$35pp

ENTRÉE

\$20 each

Prosciutto Wrapped Scallop (additional \$10)

with saffron velouté, grilled asparagus & flying fish roe

Pepper Crushed Seared Tuna

with seaweed salad dressed with chili & sesame seed vinaigrette (GF, DF, H)

Purple Sweet Potato Soup

with chicken & capsicum skewer basil & pumpkin salsa (GF)

Grilled Fielded Mushroom Farci

stuffed with vegetable confetti, herb & lemon quinoa salad & pomegranate salsa (GF, DF, VGN, H)

Seasonal Vegetable Fritto Misto

With creamy cashew hummus & chive oil (DF, VGN, H)

MAIN COURSE

\$38 each

Pan Fried Red Emperor

with barley, grilled Mediterranean vegetable warm salad & Olive, capers berry, cherry tomato & herbs salsa (DF, H)

Braised Spiced Chicken Maryland

with creamy polenta and chimichurri (GF, H)

Eggplant, Zucchini & Goat Cheese Moussaka

with basil tomato sauce (GF, V)

Toasted Pumpkin & Beetroot Gnocchi

with porcini mushroom, cherry tomato, spinach and parmesan cheese (GF, V, H, VGNO)

DESSERT

\$20 each

Strawberry Panna Cotta

with berry compote & fruit coulis (GF, DF, VGN, H)

Vanilla Crème Brule

with seasonal fruit (GF, H)

Roasted Pineapple Millefeuille

with coconut mousse & passion fruit sorbet (GF, DF, VGN, H)

Chocolate Fondant

with chocolate & mint ice cream (H)

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Available for the month of April 2025

T&Cs apply. Not in conjunction with any offers or discounts.

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