

## PREMIUM A LA CARTE

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

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

## ADD ON SIDES

**\$12 each**

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

(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**

#### **Roast Pork Belly (additional \$10)**

with mash potato sautéed kale, caramelized apple & red wine sauce (GF, DF)

#### **Mushroom & Roasted Pumpkin Ragout Tart**

with crumbled feta cheese & dill (GF, DF)

#### **Sundried Tomato & Goat Cheese Terrine**

with witlof & walnut dressed with balsamic (GF, V)

#### **Spicy Pumpkin Soup**

with onion oil, grilled sourdough bread & butter (GF, VGNO)

#### **Stuffed Zucchini Flower**

with mushroom duxelles tempura, cucumber, celery & cherry tomato salad (DF, VGNO)

### MAIN COURSE

**\$38 each**

#### **Linguine Frutti Di Mare Pasta**

with cherry tomato, chilli, garlic, white wine & parsley

#### **Pan Fried Barramundi**

with potato rosti, sautéed pak choy, shrimp and coriander salsa & butter sauce

#### **Cajun Spice Marinated Chicken Breast**

with mashed potato, grilled Mediterranean vegetable & thyme jus (GF, DF)

#### **Beef Saltimbocca**

with sage and prosciutto, butternut pumpkin puree & cherry tomato confit

#### **Creamy Risotto**

with asparagus, mushrooms, pumpkin & parmesan (V, VGNO)

### DESSERT

**\$20 each**

#### **Rice Milk Panna Cotta**

with fruit salsa & raspberry coulis (GF, VGN)

#### **Lemon Cheesecake**

with berry compote

#### **Sticky Fig Pudding**

with butterscotch sauce

#### **Chocolate Tart**

with mascarpone cream

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**Available for the month of March 2025**

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

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