



# Dinner Menu

Mon - Sun  
6.00pm - 8.00pm

Please Check in



## To start

### Sourdough \$12

pistachio dukkha, evoo, sea salt butter

## Entrée

### Tomato & Basil Bruschetta

garlic banette, avocado, baby herbs (V / GF0)

Add Tasmanian Huon Smoked Salmon or Serrano ham

### QLD Scallops & Pork Belly

seared scallops & braised master stock pork belly,  
braised pineapple, candied ginger jam (DF / GF)

### Beetroot Cured Salmon

Pickled vegetables, lime Chantilly, fingerlime, toast (GF0)

### Kangaroo Fillet

Corn purée, braised pineapple chutney,  
beetroot chips, prosciutto crumbs (DF / GF)

## Main Course

### Linguini

tomato and olive caponata (V,VGO)

### Tiger Prawns Linguini

tiger American sauce, cherry tomato, tiger prawns, parmesan, parsley

### QLD Saltwater Barramundi

coconut pilaf, mild Thai red curry sauce, nam jim salad, braised pineapple (GF / DF)

### Confit Duck

braised QLD lentils, orange purée, jus (GF / DF)

### Qld Eye Fillet

truffle mash, broccolini, prosciutto, spinach, jus (GF0)

## Sides

**Steamed Greens** with roasted garlic oil \$9

**Fries** with truffle aioli \$8

**Garden Salad** with house dressing \$7

**Roasted Duck Fat Potato** with smoked salt \$10

**2 Courses \$74pp**

**3 Courses \$89pp**