

## BREADS

Artisan cantina sourdough (v)	15
Herb and garlic French bread (v)	15
French baguette (v)	15

## CANAPES

Truffle, mushroom & parmesan arancini (v)	18
Prawn har gow	18
Chicken & prawn Siu Mai	18
Salmon gravlax <i>Served on garlic croutons</i>	22
Buffalo bruschetta (v) <i>Caramelized onion, mozzarella, balsamic glaze</i>	22

## ENTREES

Freshly shucked oyster (each)	7
Oyster Mornay (each)	8
Cream cauliflower soup (v)	18
Seared scallop (3pcs) <i>Cauliflower puree, mint, cucumber, almond slivers</i>	22
Grilled lamb cocktail cutlet <i>Aioli and mint sauce</i>	24
Fresh buffalo mozzarella (v) <i>Petit cos, capers, baguette croutons</i>	22
Fresh Burrata cheese (v) <i>salad, cornichon, baguette croutons</i>	26
Chicken liver parfait <i>Cornichon, onion relish, parmesan tuil</i>	26
Pork & macadamia terrine <i>Served with salad, croutons and cornichon</i>	28
Duck rillettes (df) <i>Served with salad, croutons and cornichon</i>	28
Seafood a la meuniere <i>Prawn cutlet, squid, mussel, aioli</i>	28
Grilled Yamba King prawns (df, gf)	30
Crabmeat martini (gf) <i>Cauliflower puree, cucumber salsa, crispy kale</i>	28



## FROM THE GRILL

Steak-frites (df) <i>220g grainge silver rump steak, sauté seasonal vegetables, frites and jus</i>	46
Game Farm chicken breast (gf) <i>250g supreme corn fed chicken breast, sauté seasonal vegetables and cauliflower puree</i>	42
Huon salmon <i>200g skin-on salmon, buckwheat noodle and Japanese-style dipping sauce</i>	46
Filet mignon (gf) <i>200g grainge black Angus Eye fillet, crème cauliflower, sauté seasonal vegetables</i>	52
Double lamb rack (df, gf) <i>French trim lamb rack, sautéed seasonal vegetables, mint sauce</i>	52
Grilled Yamba green King prawn (df, gf) <i>Served with salad and burnt lemon</i>	52

## MAINS

Barramundi en papillote (df) <i>Sautéed seasonal vegetables, crisp kale, roasted almonds</i>	46
Salmon buerreblanc (gf) <i>Pan fried salmon, crème buerreblanc, roasted vegetables</i>	46
Duck a la orange (gf) <i>Five spice &amp; citrus duck breast, brown sugar &amp; butter-orange sauce, corn puree</i>	46
Roasted pork belly (df, gf) <i>Bok choy, radish, apple verjuice</i>	46
Chicken parmigiana <i>Frites and garden salad</i>	42
Fresh bruschetta salad (v) <i>Cauliflower puree, broccolini pea and fennel salad, toasted almonds</i>	42
Toulouse sausages <i>Crème potato, roasted vegetables, apple verjuice</i>	42



## PASTAS

Chicken mushroom linguir <i>Sou vide supreme chicken breast and mushroom-cream sauce</i>	42
Seafood pasta (df) <i>Prawn cutlet, squid, mussel, parsley and lemon</i>	48
Pasta Napolitano (v) (df)	42
Prawn and chorizo spaghetti (df)	46
Crab meat linguine. <i>Blue swimmer claw crab meat, crème buerreblanc, parsley, lemon</i>	48

## TO SHARE

T-bone steak (df) <i>500g Grainge silver Beef steak, sauté seasonal vegetables, frites, jus</i>	87
Porterhouse steak (df) <i>800g Grainge silver Beef steak, sauté seasonal vegetables, sweet potato chips, salad, jus</i>	118
Seafood platter <i>King prawns, scallops, fresh oysters, oyster money, sauté squids, prawn cutlet, mussels</i> <i>Served with chips, garden salad, burnt butter and aioli</i>	139

## SIDES

Grilled broccolini & roast almond (v, df, gf)	18
Roast seasonal vegetables (v, df, gf)	18
Gems baby cos & parmesan (v, gf)	14
Pomme frites (vg)	12
Sweet potato chips (vg)	14
Paris mash (v)	15
Garden salad & champagne vinaigrette (vg, df, gf)	12
Roasted baby potato (vg, df, gf)	12



## KIDS MENU

Battered Fish and chips	25
Salt & Pepper Squid and chips	25
Chicken parmigiana and chips <i>Served with Napolitano sauce &amp; cheese</i>	24
Spaghetti Bolognaise	22
Toulouse Sausages <i>Creme potatoe, roasted vegetable, apple verjuice</i>	22

## DESSERTS

Chocolate fondant (v) <i>Served with vanilla ice-cream</i>	25
French cheese cake (v) <i>Served with crème anglaise</i>	22
Vanilla Earl Grey crème brulee (v)	20
Coconut Kahlua ice-cream (v)	22
Affogato (v) <i>Choice of Liquor: Frangelico, Baileys, Amaretto, Kahlua</i>	22
Array of seasonal fruits (v, gf) <i>Served with yoghurt</i>	18
Banana split (v, gf)	18
Ice cream trio (v, gf) <i>(Vanilla, Strawberry, Chocolate</i>	16
Chef's selection cheese plater (v)	35

DINNER  
TUESDAY - SATURDAY  
5PM-9PM

LUNCH  
THURSDAY - SATURDAY  
12PM-3PM

