

B READS

Sourdough with daily changing condiments

4pp

E NTREES

Duck Consommé

Clear duck soup with shiitake mushrooms, shallots and Peking duck wontons

18

Scallops & Prawns

Seared scallops and prawns served with a crab risotto with sauce vierge

22

Deconstructed Caesar Salad

Cubes of fried bread with white anchovy and prosciutto, tangy aioli, crisp baby cos lettuce, poached egg and shaved gruyère cheese

18

Baby Squid & Chorizo Sausage

Baby squid with a chorizo sausage stuffing served with a watercress salad and chipotle chilli aioli

18

Ricotta Cheese Soufflé (vegetarian)

Ricotta cheese soufflé with fried lavosh, spicy char grilled cherry tomato compote with white balsamic and fresh mint

18

Port Stephens Oysters – Half Dozen

with daily changing condiments

18

M AINS

Char Grilled Blue Moon Beef Fillet

Riverine premium beef fillet topped with melted King Island blue cheese, rested on a Holland rusk with sweet potato dauphinoise, merlot jus and onion fritz

38

Pan Seared Chicken Breast

Crispy skin chicken breast served with a vegetable ragout, dijon mustard spätzle and Pernod shallot cream

33

Pork Belly

Twice cooked crisp pork belly with roast potato, beetroot mash, apple & ginger puree, fried onion rings and jus

33

Blue Eye Cod Fillet

Oven roasted blue eye cod fillet wrapped in prosciutto, served with a vegetable bubble & squeak and a saffron & mussel sauce

33

Oven Roasted Lamb Loin

Boned and rolled lamb loin stuffed with garlic confit with a cherry tomato & basil risotto

33

Potato Gratin with Cumin Roasted Beetroot (vegetarian)

Large potato gratin topped with cumin roasted beetroot & shallots with pine nuts, baby spinach and goat's cheese mousse

33

PERSONALISED MENU SELECTION

Riverine Premium Beef Fillet	38
Blue Eye Cod Fillet	33
Chicken Breast	33
Whole Fresh Local Lobster (natural, mornay or garlic & chive butter)	92
Half Fresh Local Lobster & Riverine Premium Beef Fillet (mornay or garlic & chive butter)	74

Garnishes - choose from the following

Potato – roast potatoes OR mash potato OR sweet potato dauphinoise OR steak fries

Vegetable & Salad – seared selected mushrooms OR vegetable ragout OR pan fried baby spinach OR green beans OR fresh rocket salad tossed with shaved parmesan, freshly squeezed lemon juice & truffle oil with a generous twist of cracked black pepper

Sauces – jus, hollandaise, diane, peppercorn



DSSERTS

15

Banana & Caramel Crumble Tart

Topped with a pecan nut crumble served with creamy vanilla ice cream

White Chocolate & Strawberry Mousse

Served with macadamia nut biscotti

Peanut Butter Pudding

Served with chocolate sauce and peanut brittle

Baileys Ice Cream Sandwich

Creamy vanilla ice cream sandwiched between chocolate and hazelnut chewy biscuits, surrounded by warm Baileys caramel sauce

Cheese Plate

A selection of King Island cheeses with crisp lavosh and dried fruit

19