

## TO START

HOMEMADE BREAD WITH GARLIC OIL & TAPENADE	\$5.50
HOMEMADE HERB & PISTACHIO BREAD	\$5.50
HOMEMADE GARLIC BREAD	\$5.50

## ENTREE

OYSTERS: NATURAL, JAPANESE SHOOTERS, TEMPURA OR KILPATRICK	\$19.00 <sup>1/2D</sup>	OR	\$3.50 <sup>EA</sup>
TRIO OF SOUPS TOMATO & BASIL; MUSHROOM; STEAMED VEGETABLE	\$12.00		
CHICKEN LIVER PARFAIT WITH WARM BRIOCHE	\$18.50		
SMOKED FISH CHOWDER WITH SCALLOPS, PRAWNS & MUSSELS	\$19.50		
STEAK TARTAR WITH WARM BUTTER TOAST & CHIPS	\$22.00		
CHILLI SALT SQUID WITH ASIAN HERB SALAD	\$18.00		
SUGAR CURED ATLANTIC SALMON WITH TEMPURA OYSTERS & YUZU & PINK GRAPEFRUIT PEARLS	\$22.00		
GOAT CHEESE & CARAMELISED ONION SOUFFLÉ GLAZED WITH GRUYERE CHEESE & FRESH CREAM	\$17.00		

## MAIN

PEPPER CRUSTED FILLET STEAK WITH ONION JAM, ROSTI POTATO, ROAST VEGETABLES & RED WINE JUS	\$39.50
ROAST CHICKEN BREAST FILLED WITH HERB STUFFING, CABBAGE, ROAST POTATOES, SHALLOTS & RED WINE JUS	\$36.00
GRILLED DUCK BREAST WITH PUMPKIN & TURMERIC SPRING ROLL, SWEET POTATO & ORANGE PUREE VEGETABLE SOUFFLÉ & SPICY ORANGE SAUCE	\$37.50
SLOW COOKED BEEF CHEEKS BOURGUIGNON WITH BACON, SHALLOTS, MUSHROOMS, TURNED VEGETABLES & CREAMED POTATO	\$34.50
FILLET OF PORK STUFFED WITH PRUNES, WRAPPED IN PUFF PASTRY WITH GRATIN POTATOES & SNOW PEAS	\$38.00
CRISPY SALMON WITH BRAISED CABBAGE & SPICY ORIENTAL SAUCE	\$35.00
HOT SMOKED SALMON WITH HERB & CAPER MASH, ANCHOVY MAYONNAISE CRISPY ONION & HERB SALAD	\$35.00
HERB RISOTTO WITH DUCK LEG CONFIT & ORANGE SAUCE	\$25.00

VEGETARIAN PLATE OF THE DAY \$30.00

## SIDES

BABY GEM LETTUCE SALAD WITH FRENCH DRESSING & SHAVED PARMESAN CHEESE \$7.50  
ENGLISH SPINACH SALAD WITH BACON, CROUTONS & FRENCH DRESSING \$7.50  
ROQUETTE, PEAR, WALNUT & PARMESAN CHEESE SALAD \$7.50  
BUTTERED SNOW PEAS ALMONDINE \$7.50  
GOLDEN FRIED CHIPS \$7.50

## DESSERTS

VANILLA CREME BRÛLÉE WITH FRESH STRAWBERRIES & RASPBERRY SORBET \$15.00  
BREAD & BUTTER PUDDING WITH VANILLA ICE-CREAM \$15.00  
STEAMED ORANGE SPONGE WITH ORANGE SAUCE, MARMALADE ICE-CREAM \$15.00  
CHOCOLATE FONDANT WITH WHITE CHOCOLATE ICE CREAM & RASPBERRY COULIS \$15.00  
PAVLOVA WITH FRESH FRUIT & FRUIT COULIS \$15.00  
RHUBARB CRUMBLE WITH VANILLA BEAN ICE-CREAM AND RHUBARB SAUCE \$15.00  
BRANDY SNAP BASKET FILLED WITH FRESH FRUIT & SORBETS \$15.00  
FLAMING BOMB ALASKA WITH NUTELLA SEMI-FREDDO & POACHED PEARS \$15.00  
AUSTRALIAN CHEESE SERVED WITH FRUITBREAD & FRESH FRUIT \$18.00

Lake Front  
BISTRO