

Tapas Menu

Garlic and herb flat bread, with baba ganoush V
Grilled arrow squid, with lemon aioli, apple, pickled celery and dried black olive*
Arancini of wild mushroom and leek, with taleggio and green goddess dressing V
Charcutiere plate (bresaola, capicola, prosciutto)
Bruschetta, of crushed pea, maple and bacon
Prawn toast, with smoked corn salsa

Bread

House baked plain and zartar bread, with Luke Mangan olive oil and dukkah

Oyster & Raw Bar*

Oysters (natural, kilpatrick or tempura) \$2 surcharge each
Kingfish sashimi, with ginger, eschallot and Persian feta
Smoked salmon, with asparagus and orange salad and crème fraiche
Scallop sashimi, with confit potato, salmon and avruga roe, truffle and chives dressing V

Salads & things

Salt salad, of seasonal vegetables and poached hen's egg* V
Warm goat's cheese and caramelised onion tart, with beetroot salad V
Dukkah crusted lamb fillet, with roasted pumpkin, feta, rocket, green olive paste and harissa yoghurt dressing*
Pumpkin, coconut, ginger and lime soup, with grilled prawns*
'Glass' Sydney crab omelette, with enoki mushroom and herb salad and miso mustard broth*
Seared sea scallops, with blue cheese polenta and truffle oil*
Tempura prawns, with wasabi and sesame, daikon and carrot salad*
Five spice cured duck, with golden beetroot, almond dressing, crisp pancetta and baby lettuce
Pan-fried gnocchi, with seasonal vegetables and parmesan V Entree or main
Lobster agnolotti, corn purée, soft herbs, sauce vierge Entree or main

'V' denotes Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Meats from the Grill

Tenderloin	200g	Pasture-fed, centre-cut
Sirloin	250g	Riverine, NSW, grain-fed, Moroccan spiced
Scotch	300g	Riverine, NSW, grain-fed, marble score 3
Scotch, bone-in	450g	Grassland Beef, pasture-fed, BBQ rubbed
Lamb chops		Australian lamb, seasoned with provençale herbs
BBQ baby chicken		Cajun and herb spiced
Pork cutlet	280g	with swede mash and roasted pears

Fish*

Barramundi grilled, steamed, battered or curry style
Snapper grilled, steamed, battered or curry style
Petuna ocean trout grilled, with teriyaki wok-fried vegetables and coconut sambal
Tuna (rare) grilled, tandoori spiced, with curried lentils, cucumber and yoghurt
Lobster tail roasted, with pan-fried gnocchi, asparagus, snow peas, sugar snaps, zucchini and truffle broth \$22 surcharge

Sharing Dishes

Ribeye, 1kg bone in, for two, with mash and Heirloom tomato salad, basil, onion and feta
Barramundi for two, with mushrooms, bok choy and oyster sauce*
Crab omelette for two, with enoki mushroom and herb salad and miso mustard broth*

Sauces

Mustards
Horseradish
Homemade BBQ sauce
Béarnaise
Red wine jus
Chimmichurri
Smoked tomato and basil salsa
Chipotle aioli
Nut brown butter, tomato, caper and parsley

Sides

French fries
Truffle and parmesan French fries
Mashed potatoes
Truffled mashed potatoes
Steamed mixed vegetables with lemon olive oil
Green beans and shallots
Crushed peas and mint sauce
Creamed corn, bacon, parmesan and lemon thyme
Roast curried pumpkin, feta and coriander
Heirloom tomato salad, basil, onion and feta
Mixed leaf salad

Desserts

Floating island, with fresh berries and fruit and Frangelico anglaise
Luke's liquorice parfait, with lime syrup and tuile
Strawberry cheesecake, with jelly, sorbet and freeze-dried strawberries
Goey chocolate tart, with banana, caramel ice cream and honeycomb
Calvados custard, with botrytis semillon apple, brown butter crumble and vanilla ice cream
Tiramisu, with lemon custard ice cream
Local cheese selection
Petit fours

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