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**ENTRÉE**

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**Spiced Soft Shell Crab (GF, DF)**

Served with green mango salad, blackened miso aioli

**22**

**Twice cooked pork belly (GF, DF)**

Served with Kimchi & a sour glaze

**20**

**Beef Bao Bun (DF)**

Soy & ginger braised beef brisket with pickled vegetables, kewpie mayonnaise

**20**

**Crunchy Fried Broccoli (GF, DF)**

On a bed of almond muhamarra, topped with Zatar, Aleppo chili flakes & lemon

**19**

**Handmade Azzurri Burratine (GF)**

Served with heirloom tomatoes, basil, pomegranate & extra virgin olive oil

**20**

**Chef's Tasting Plate \***

A selection of house made amuse-bouches

**23**

*DF - Dairy Free*

*GF - Gluten Free*

*\*Can be made gluten free if required so please ask*

***Please advise our Staff of any food intolerances.***

***Descriptions of our dishes cannot include all ingredients.***

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**3 Course Dining Experience \$70.00**

**Choice of Entrée**

**Choice of Main Course**

**Choice of Dessert**

**\*With any booking exceeding 8 guests, all guests must either  
have the experience or order from the A La Carte menu**

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**MAIN**

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**Beef Tenderloin (GF)**

Served with roast chat potatoes, topped with a field mushroom, seasonal greens & red wine jus

**40**

**MSA Rump Cap Steak (for 2 people) (GF)**

The MSA Rump steak is 1.1kg

Rubbed with rosemary sea salt & pepper, grilled to your liking, served with chunky chips, garden salad & 3 dipping sauces  
*(Please allow minimum 45 minutes for cooking)*

**44 per person**

**Confit Duck leg \***

Accompanied with a duck & water chestnut cigar, sweet potato mash, Asian greens & a plum glaze

**40**

**Grilled Chicken Breast (GF)**

Accompanied by whipped potato, seasonal greens & a pink peppercorn sauce

**38**

**Lamb Stifado (GF)**

Slow cooked lamb pieces with a blend of aromatic spices, pearl onions, currants & topped with fetta cheese served with pilaff rice

**38**

**Asparagus & Spinach Risotto (GF)**

Topped with freshly shaved Grana Padano

**30**

**Catch of Day\***

Market fresh selection of fish/seafood

Prepared daily by the chef, to provide a perfect taste sensation

**38**

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**SIDES**

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**Farm Greens**

Steamed seasoned mixed greens with Mt. William extra virgin olive oil

**14**

**Classic Crinkle Cut Chips**

With saffron aioli

**12**

**Cæsar Salad\***

A classic salad in the traditional Cæsar style with Grana Parmesan

**14 (with chicken 24)**

**Roasted Potatoes**

Herb roasted potatoes

**12**

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**DESSERT**

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**Sticky Date Pudding (GF)**

Served with butterscotch sauce, berry compote and double cream

**17**

**Chocolate Panna cotta (GF)**

Accompanied with chocolate soil, double cream & raspberry coulis

**17**

**Pineapple Pavlova (GF)**

Topped with caramelized pineapple, berries, chantilly cream & passionfruit sauce

**17**

**Plum & Frangipane Tart**

Simply served with double cream & nut praline

**17**

**Chef's Selection of Australian Cheeses \***

With Lavosh, muscatels & quince jelly

**20**

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**COFFEE & TEA**

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Lavazza Gran Espresso Coffee	\$5.00
Temple Tea Selections	\$5.00
Hot Chocolate / Mocha / Chai	\$5.50

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**DESSERT WINES**

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2008 De Bortoli Noble One - Botrytis Semillon (375ml)	\$70.00
2013 Brown Brothers Orange Muscat & Flora	\$10.00 per glass

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