

MAINS

BARLEY AND LENTIL RISOTTO Soy beans, asparagus, confit tomatoes and walnuts	36
HOMEMADE RAVIOLI Beef Bourguignon ragout with creamy mushroom	38
TWICE COOKED PORK BELLY Accompanied with piperade (capsicums and pine nut stew)	43
CONFIT DUCK LEG Butter bean puree, cassoulet beans & forestier sauce	42
BLUE SWIMMER CRAB MILLE FEUILLE Green peppercorn cream, szechuan foam	42
SUMMER LAMB TAJINE With prunes, apricots, almonds served with couscous and glazed vegetables	44

FISH

OVEN BAKED LOCAL Whole fish, roasted Mediterranean veg, herbs and olive oil. (todays catch)	49
NT BARRAMUNDI Crispy skin Fillet, portobello and spinach flan, green peas, truffle & mint	39
TASMANIAN SALMON FILLET Served with our freshest daily accompaniments	38
FRESH FILLETS OF TODAYS TOP END CATCH Served with our freshest daily accompaniments	39

STEAKS FROM THE GRILL

EYE FILLET	Grass Fed 220g*	48
<i>Angus X Hereford, 18-24 months of age from Wagga Wagga, NSW. Lean with sweet, clean, toasty flavour.</i>		
RIB-EYE ON THE BONE Northern Co-Operative Meat Co.	Grass Fed 500g*	69
British Bred Hereford X 24 months, sourced from Emerald Valley in NSW. This breed gives a young, lean and sweet experience.		
SCOTCH FILLET Black Onyx Marbling 5	Grain Fed 270+ days 350g*	63
Angus, 30-36 months of age from Rangers Valley feedlots of Glenn Innes, NSW, dedicated to the production of beef in climatic conditions favourable for grain feeding in a stress-free environment.		
WAGYU RUMP Australian Black Marbling 7-8	Grain Fed 420+ days 300g*	48
Wagyu cattle from Karoge WASHU & Tajima bloodlines, bred in the temperate souther regions of Australia including the Northern Tablelands and Riverina, NSW & the king & Kiewa Valleys Victoria		
WAGYU RUMP 'CAP' AACo Marbling 7-8	Grain Fed 420+ days 300g*	64
Wagyu 24-36 months AACo, Australia's largest Wagyu producer from Aronui Feedlots in Darling Downs, QLD		
<i>All steaks accompanied with Gratin Dauphinoise, roasted Veg Garnish and Jus de Viande</i>		
<i>Accompaniments – Hot English Mustard, Dijon Mustard, Horseradish Sauce, Worcestershire Sauce</i>		