

  
**Dinner a la carte**

Serving you from 5:30pm, last orders at 8pm

## Entrees

<b>Marinated olives</b> (V,GF,DF) .....	8.00
<b>House-made focaccia</b> , harissa butter (V) .....	9.00
<b>Oyster</b> , with champagne mignonette or passionfruit and chilli salsa (GF,DF) - minimum order 4 .....	4.90 ea
<b>Prawn toast</b> , prawns, ginger, chilli, sesame, sriracha, spring onions - minimum order 2 .....	8.50 ea
<b>Salmon tartare</b> , avocado, red onion, citrus, coriander, ponzu (DF,GFO) .....	26.00
<b>Moreton Bay bug stack</b> , avocado, wasabi and lemongrass mayo, cucumber, radish & salmon pearls (GF,DF) .....	28.00
<b>Fried squid</b> in cardamom and clove crumb, sweet and sour dressing (GF,DF) .....	25.00
<b>Burrata</b> , honey roasted plums, herb oil & pistachios (V,GF) .....	28.00
<b>Hand cut beef tartare</b> , on roasted bone marrow, truffle mayonnaise (DF,GFO) .....	28.00
<b>Pork rillettes croquettes</b> , with BBQ hollandaise sauce .....	24.00
<b>Chicken liver parfait</b> , onion jam, toasted brioche (GFO) .....	22.00
<b>Charcuterie board</b> , chicken liver parfait, pork terrine and rillettes, prosciutto, olives, onion jam, cornichons (GFO).....	38.00

## Mains

<b>Chargrilled Yamba prawns</b> , prawn bisque, savoury Caribbean prawn donuts, provencale tomato (GFO,DFO) .....	37.00
<b>Crispy skin barramundi</b> , Avruga caviar beurre blanc, grilled asparagus (GF) .....	38.00
<b>Salmon tataki</b> with purple cabbage, coriander, carrot, coconut and pomegranate salad <i>warm dish, served rare</i> (GF,DF) .....	37.00
<b>Crab spaghetti</b> , spanner crab, champagne beurre blanc, sun dried tomatoes, coriander and chilli (GFO) .....	38.00
<b>Miso glazed seared scallops</b> , pumpkin and chestnut risotto, crispy sage (GF,VO,DFO) .....	37.00
<b>Lobster and prawn ravioli</b> , lobster bisque, crème fraiche, Avruga caviar .....	40.00
<b>Orecchiette pasta</b> , with mushroom ragout, spinach, pesto, stracciatella, Parmesan (V,GFO) .....	34.00
<b>Confit de canard</b> , confit duck leg with truffle mash, orange jus (GF) .....	39.00
<b>Steak frites</b> , grilled beef tenderloin, chunky hand cut chips, red wine jus or béarnaise sauce (GF,DF) .....	40.00
<b>Châteaubriand steak to share</b> , with two sides of your choice (GF) <i>Add roasted bone marrow +\$6</i> .....	79.00
<b>Seafood tasting plate to share</b> , ask your waiter .....	MP

## Sides

<b>Halloumi fries</b> , aioli and tomato sauce (V,GF) .....	12.00
<b>Rocket salad</b> , pear, parmesan, caramelized walnuts (V,GF) .....	10.00
<b>Roasted pumpkin</b> with maple and Moroccan spices, labneh and almonds (V,GF) .....	14.00
<b>Truffle mash</b> (V,GF) .....	12.00

Dietary Information: V - Vegetarian, VO - Vegetarian optional, DF – Dairy Free, DFO – Dairy Free optional, GF – Gluten Free, GFO – Gluten Free optional.  
 Our menus contain allergens and are prepared in a kitchen that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate our guests' dietary requirements, we cannot guarantee our food will be allergen free and the decision to consume a meal is the responsibility of the diner.  
 Card Fees: All card payments will incur a 1.9% surcharge. Public Holiday 15% surcharge. Weekends 10% surcharge. No Split Bills.

# Le Menu

3 courses & a glass of wine \$79pp

## Entree

- Chicken liver parfait**, onion jam, toasted brioche (GFO)
- Salmon tartare**, avocado, red onion, citrus, coriander, ponzu (DF,GFO)
- Fried squid** in cardamom and clove crumb, sweet and sour dressing (GF,DF)
- Burrata**, honey roasted plums, herb oil & pistachios (V,GF)

## Main

- Orecchiette pasta**, with mushroom ragout, spinach, pesto, stracciatella, Parmesan (V,GFO)
- Salmon tataki** with purple cabbage, coriander, carrot, coconut and pomegranate salad *warm dish, served rare* (GF,DF)
- Confit de canard**, confit duck leg with truffle mash & orange jus (GF)

## Dessert

- Crème brûlée**, traditional vanilla crème brûlée
- Chocolate mousse**, chocolate ganache, cookie crumble, raspberries (GFO)
- Fraise Melba**, vanilla ice cream, fresh strawberries, berry coulis, whipped cream and almonds (GF)
- Cookie Pie**, butterscotch sauce, vanilla ice cream

## Wine

- The Yamba Bubble **Prosecco**, Murray Darling AUS
- Frankie **Sauvignon Blanc**, South Australia AUS
- Chemin des Sables **Rosé**, Mediterranee FR
- Até Wines **Shiraz**, Victoria AUS
- or soft drink