

<u>ENTREE</u>

Tuna Tartare	20
Blue Fin Tuna marinated with fresh Ginger & Soy, served with Avocado mousse	
Buratta	24
Hommus & Beetroot puree, Prosciutto, fresh Rocket, Herb oil & charred Sourdough	
Fried Schezuan Baby Squid	20
Fried baby Squid tossed in Schezuan, Pickled Chilli with Lime Crema	
Pumpkin Soup	16
Creamy Pumpkin soup served with Sour Cream and Sourdough	
Italian Meatballs Italian meatballs cooked in Arabiata sauce, served with shaved Parmesan, Rocket	18
and Sourdough	
Teriyaki Chicken Skewers	18
Marinated Chicken thigh skewers served with fresh green salad	
Sizzling Garlic Prawns	20
Garlic Prawns cooked in home made Garlic sauce served with charred Sourdough	
BREAD	
Dinner Rolls (4)	8
Fresh Sourdough (Basket)	10
Garlic Focaccia (Confit Garlic Herb Butter)	10
Bruschetta (Sourdough, Cherry Tomatoes, Red Onion, Basil & Balsamic Glaze)	12



<u>MAINS</u>

Humpty Doo Crispy Skin Barramundi Barramundi fillet served with a burnt Lemon Butter sauce & Sautéed Green Vegetables	40
Grilled Pork Cutlet Pork Cutlet served with Potato Gratin, Dutch Carrots & Red Wine Jus	34
Chicken Supreme Panfried Chicken breast with Pistachio crust, sweet Potato mash, Green Vegetables & Creamy Supreme sauce	36
Honey Glazed Duck Breast Duck breast served with mashed potato, Green Vegetables & Red Wine Jus	40
Seafood Linguine Fresh Seafood, Cherry Tomatoes, White Wine, Spinach, Garlic and Chilli	36
Lamb Shoulder 12 hour slow cooked Lamb shoulder served with Truffle, mash Potato, Dutch Carrots & Red Wine Jus	46
Vegetarian Ravioli Spinach & Ricotta Ravioli with Herb Oil & Creamy Valoute' Sauce	34

<u>STEAKS</u>	Kitchen/ Grill	Hot stone
Wagyu Beef Flank / Skirt 250g MB 2+	35	30
Wagyu Beef Rump 250g MB 4+	40	35
Wagyu Striploin 250g MB 6+	60	55
Wagyu Scotch Fillet 300g MB 6+	72	65
Wagyu Eye Fillet 250g MB 6+	78	70
T - Bone Southern Prime 400g	68	
Rib Eye on the Bone Southern Prime 400g	68	
FOR THE CONNOISSEURS		
Wagyu Scotch Fillet 300g MB 9+	125	110
Wagyu Striploin 300g MB 9+	125	110

All steaks served with your choice of 2 sides and 1 sauce

SIDES

Baked Potato with Sour Cream and Chives	8
Fries	10
Mashed Potato	10
Pasta Salad	10
Seasonal Green Vegetables	12
Roasted mixed Vegetables	12
Truffle Chips	15
SALAD	
Garden Salad (Serves 1)	10
Greek Salad (Serves 1)	14
Caesar Salad (Serves 4) Cos Lettuce, Grilled Chicken, Parmesan Cheese Croutons, Boiled Eggs & house made Caesar dressing	24
Lava Salad (Serves 4) Avocado, Halloumi, Baby Kale, Quinoa, Roast Pumpkin, Tomato, Beetroot puree & Honey Mustard Dressing	24
<u>SAUCES</u>	
Gravy	5
Mushroom	5
Diane	5
Peppercorn	5
Hot English Mustard	5
Chilli Oil	5
Red Wine Jus	7
Wasabi & Soy	7

Please let us know of any allergies or dietary requirements



DESSERT

Lava Cake Served with chocolate fudge, vanilla ice cream & fresh berries	16
Apple Crumble Served with vanilla custard or ice cream with fresh berries	15
Lemon & Lime Tart Served with caramelised almond flakes & whipped cream	14
Tiramisu Served with crispy wafers and coconut ice cream, cocoa powder	14
Wildberry Cheesecake Berry flavoured Cheesecake served with fresh cream or ice cream	14
Fresh Fruit Bowl Mixed and diced seasonal fruits with your choice of fresh cream or ice cream	14
KIDS MENU (12 & Under)	
Fish cocktails & Chips	12
Spaghetti Bolognese	12
Grilled Chicken Breast, Chips & House Salad	16
Rump Steak 200g, Chips & House Salad	20

All kids meals served with complementary ice cream and choice of topping



