

menu options

OPTION 1 4 course set degustation menu
4 courses matched with 4 Robert Oatley wines. **\$79**

OPTION 2 à la carte menu

OPTION 3 2 or 3 course menu special
Choose 2 or 3 courses from the à la carte menu.
Excludes signature mains, dessert tasting plate & cheese plate. 2 courses **\$50** 3 courses **\$60**

bread

garlic slice \$2.5
herb slice \$2.5
turkish bread w` dip \$8.5

oysters

½ doz \$19 doz \$29
natural mornay
kilpatrick
wasabi & pickled ginger
lemon mayonnaise

entrées

entrée size \$19 main size \$29

salt & pepper fried squid w` green leaf salad, plum & chilli dipping sauce

creamed leek, walnut & goat's cheese tartlet
w` apple & mesculin salad & parsley vinaigrette

slipper lobster meat wrapped in bacon w` asparagus spears
& lemon hollandaise

crispy asian fried soft shell crab w` peanut, cucumber & sprout salad
& nam jim style dressing

grilled chicken, mushroom & green pea risotto
w` parmesan & baby spinach

bbq garlic marinated prawns w` romesca sauce, olive & basil crumb

seared scallops w` peach, prosciutto & marinated feta salad
& pistachio nut dressing

signature mains

hot & cold seafood platters for 1 & 2 \$85 / \$150
(not available for 2 & 3 course option)

cold platter – blue swimmer crab, king prawns, natural oysters,
smoked salmon, green mussels

hot platter – prawns, pan fried fish, soft shell crab,
salt & pepper squid, kilpatrick & mornay oysters

all served with fries, salad, dips & fresh lemon

the ultimate reef & beef \$49

220g prime Hunter beef fillet w` prawn, slipper lobster, scallops & calamari
in a garlic, tomato & herb cream w` a side of vegetables & potato

mains

includes choice of 1 side \$36

for catch of the day see our friendly wait staff

from the grill the choice is yours:

220g Hunter beef fillet duck breast
250g wagyu beef rump 350g pork cutlet
lamb rack grilled corn fed chicken breast

sides

choose 1 with your main additional sides \$10

pan fried haloumi cheese w` asparagus & orange salad & evo oil

vine ripened tomato, roquette & marinated feta salad
w` balsamic caramel

sautéed Kipfler potato, garlic & parmesan w` truffle oil

wok fried asian greens, mushrooms & sprouts w` oyster sauce

roast pumpkin, feta, pine nuts & wild roquette w` caramelised red onions

steamed seasonal greens w` hollandaise sauce

garden salad & chipped potato

children's menu \$18

(up to 12 years)

all children's meals include a glass of soft drink
& ice cream cup w` their choice of topping

steak, salad & fries

chicken schnitzel, salad & fries

fish, salad & fries

spaghetti bolognese

desserts \$15

cherry & almond tartlet w` honey & champagne cream

white chocolate pannacotta w` liqueur marinated berries
& almond wafer

coconut parfait w` grilled peaches & lime syrup

caramelised banana crème brûlée w` macadamia nut biscotti

soft centered Callebaut chocolate fondant w` pecan & maple ice cream

affogatto & ice cream w` a shot of espresso & liqueur of your choice

dessert tasting plate \$18

(not available for 2 & 3 course menu special option)

a decadent selection of chef's petite desserts of the day

cheese plate

(not available for 2 & 3 course menu special option)

vintage cheddar, blue, camembert w` quince paste,
muscatels & crisp breads

1 cheese \$14

2 cheeses \$16

3 cheeses \$18

4 course degustation set menu

matched with 4 Robert Oatley wines **\$79**

palate pleaser

amuse bouche – a flavourful bite to amuse your palate

course 1

seared scallops w` peach, prosciutto & marinated feta salad
& pistachio nut dressing
Robert Oatley Sauvignon Blanc

course 2

mushroom & green pea risotto w` parmesan & baby spinach
Robert Oatley Chardonnay

palate cleanser

course 3

double lamb cutlet w` roast pumpkin, feta, pine nuts,
wild roquette & caramelised red onions
Robert Oatley Shiraz

course 4

King Island blue cheese w` quince paste, muscatels & crisp breads
Robert Oatley Cabernet Merlot

coffee & petits fours