

\$ 2 5 . 9 0 L U N C H F A V O U R I T E S

monday to friday 12 -4pm

caesar salad *lardons, croutons, egg*

steak and frites *béarnaise*

steak sandwich *bacon, tomato relish, frites*

B I S T R O A L A C A R T E M E N U MONDAY to FRIDAY - Lunch & Dinner
SATURDAY - Dinner

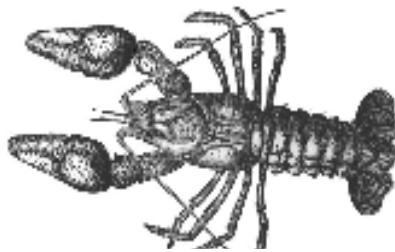
O S T R E I D A E .



OYSTERS *4 ea or 48 doz.*

natural with red wine vinaigrette

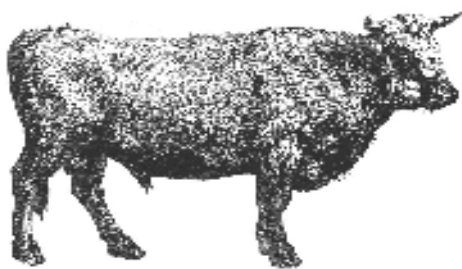
C H E R A X T E N U I M A N U S .



MARRON

A . **1/2 serve** 36 **whole serve** 66
lemon risotto

B O S P R I M I G E N I U S .



GRILL

- A . **linley valley free range pork cutlet** *braised red cabbage, kipfler potatoes, thyme sauce* 39
- B . **270g aged black angus sirloin** *fries, salad, béarnaise* 48
- C . **chateaubriand** (for two) *béarnaise, colcannon, rocket salad* 120

E N T R E E

oysters *red wine vinaigrette 4ea/48doz.*

charcuterie plate 28

beetroot salad *goat curd, candied walnut, beetroot vinegar* 25

crispy fried squid *cucumber salad* 23

crispy pork belly *seared scallops, apple two ways* 27

escargot *snails, shallot, garlic & pernod cream sauce, toasted brioche* 24

M A I N S

butternut pumpkin, ricotta cheese ravioli *red capsicum coulis* 27

prawn linguini *blue cheese* 35

carnarvon pink snapper *celeriac purée, wilted spinach, tomato & caper salsa* 44

confit duck leg *bacon lardons, du puy lentils, mash potato, port wine* 40

slow braised lamb shoulder *pearl barley, pancetta, cauliflower, jus* 38

beef cheek *soft polenta, roasted mushrooms, jus* 36

S I D E S 11

mushrooms

fries

green beans

rocket & parmesan

D E S S E R T S

snickers bar *peanut butter ice cream* 17

ruby lime panna cotta *almond crumb, mandarin granita* 17

vanilla crème brûlée *raspberry sorbet, shortbread* 17

cheese selection *3 assorted cheeses, candied nuts, pear paste, lavosh* 22

dessert degustation *a 5 course seasonal sugar extravaganza* 24pp