Something Light

Char Grilled Olive Bread 7.5
With smoked capsicum dip.

Cheese, Garlic and Caraway Pull Apart 7.5
Served with whipped chive butter.

Soft Leaf Salad * 16
Tossed with roasted pumpkin, fetta, cashew nuts, apple, cucumber and a honey mustard dressing. Topped with crisp prosciutto.

Sugar Cured Atlantic Salmon 17
With Kataifi and herb wrapped Labneh, roquette and capers.

Chicken Liver Parfait 17
Topped with pomegranate jelly and served with micro salad and crisp Lavosh bread.

Roasted Tomato and Asparagus Tarte Tartin 16
With pickled fennel, wild olive and roquette salad and chili basil mascarpone.

Braised Lenah Wallaby Shank * 16
Slow braised with honey and rosemary, served on a soft white polenta cake with a parmesan crisp.

Confit Pork Belly * 16
On a bed of braised red cabbage with roasted pears and a hazelnut pesto.

Soup of the Day 9
Please ask your table attendant for today's selection.

* dishes suitable for a Coeliac

Cataract Steak Sandwich 20

Grilled fillet steak stacked with bacon, tomato & onion jam, lettuce and gruyere in a toasted focaccia . Served with potato skins.

Toasted Chicken Pitta 20

Filled with chicken, roasted pumpkin, fetta, roquette and capsicum relish. Served with a tossed green salad.

Chicken Pizza 22

Spinach, semi dried tomatoes, brie and basil pesto.

Meat Pizza 22

Prosciutto, chorizo, smoked ham, caramelized onion, mozzarella and stuffed pepper dews.

Three Cheese Pizza 20

Fetta, parmesan and mozzarella with char grilled zucchini, roasted capsicum and black olives.

Seafood Pizza 22

Satay sauce, asparagus, caramelized onion, mozzarella and mango salsa.

Tempura Flathead Fillets 34

Served with chips, tossed green salad and Verdè mayonnaise.

Deep Sea Trevalla * 32

Pan fried with lemon and pistachio butter and served with beetroot velvet, potato crisp and chard salad.

Risotto of the Day * 26

Please ask your table attendant for today's selection.

Chicken Breast Roulade 28

Filled with a roquette and pine nut farce, wrapped in prosciutto and baked. Served with a twice baked cheese soufflé, char grilled zucchini and roasted tomato and capsicum coulis.

Aged Scotch Fillet * 33

Grilled to your liking and served on a bed of truffle mash with a mushroom and spinach compression, broccolini and red wine jus.

For the Table

Extra Side dishes 6

Creamy Mash
Roquette, wild olives and Persian feta
Green Salad
Steamed Vegetables
Steak Fries

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3.5% Surcharge on Diners & Amex

Feeling Peckrish...