

## Sydney Rock Oysters

Natural w/ lemon and cocktail sauce

14.00 ½ doz 24.00 doz.

Kilpatrick w/ bacon and worcestershire sauce

15.00 ½ doz 26.00 doz.

## Tasting Plate for 2 people

24.00

chef's selection of cold and warm tastes

## Entrée

15.00

Minestrone Soup

ciabatta bread

Smoked Trout and Potato frittata

pesto marscapone, rocket and preserved lemon

Duck Liver Paté

wrapped in prosciutto, quince paste and melba toast

Crumbed King Island Camembert

deep-fried with whitlof leaves and house-made chutney

Grilled Field Mushroom

shallots, garlic, grilled polenta and basil oil

Garlic King Prawns

tabouli, chilli and seafood fritter

## Pasta

18.00

Potato Gnocchi with Duck Ragu

slow-roast duck and gremolata

Pumpkin Risotto

spinach, sage and walnut

Chorizo Linguine

feta, garlic, tomato, olives and chilli

## **Orient Grill Collection**

**29.00**

We source the finest Australian meat for our grill. Our beef is all Grainge brand Black Angus steers which are fed for a minimum of 150 days on grain to enhance flavour. Grainge beef is graded MSA 3 through the Meat Standards Australia grading system which guarantees the tenderness of the meat

All meat served with roast vine-ripened tomato and onion rings

### **Australian Beef**

|                       |                                |      |
|-----------------------|--------------------------------|------|
| Angus Scotch Fillet   | Grainge Black Angus            | 300g |
| Eye Fillet Tenderloin | Grainge Black Angus            | 220g |
| Wagyu Rump            | Certified Wagyu marble score 7 | 300g |
| T-Bone                | Grainge Black Angus            | 500g |

### **Australian Favourites**

|               |                   |      |
|---------------|-------------------|------|
| Kangaroo Loin | grain-fed, farmed | 280g |
| Lamb Loin     | grain-fed         | 250g |

Surf n' Turf - add grilled prawns to any of the selections above **5.00**

Sauces: béarnaise; peppercorn; mushroom or red wine jus **2.00**

## **Main**

**27.00**

Corned Wagyu Beef  
mashed potato, dutch carrots and cream mustard seed sauce

Moroccan Chicken Breast Supreme  
cous cous and spicy tomato sauce

Fish and Chips  
beer-battered whiting with lime aioli and hand-cut chips

Fish of the Day  
ask the waiter

## **Side Order**

**7.00**

Handcut Chips  
Mashed Potato  
Sweet Potato Wedges  
Sauteed Spinach and lemon oil  
Brocollini with Almond Butter  
Butter Lettuce and Fine Herbs

**Dessert Tasting Plate (2 person)**

a selection of dessert – perfect to finish your meal

**\$24.00**

**\$14.00**

**Dessert**

Red-Wine Poached Pear

white chocolate bavarois

King Island Cheesecake

berry coulis

Chocolate Lava Pudding – 15 minutes

vanilla ice cream

Crêpes Framboises

strawberry crepes and almond ice cream

Homemade Ice Cream

selection of ice cream and sorbet

**Cheese Platter**

Australian cheese, fruit and lavoche

**\$18.50**

Coffee and Tea

3.50

Hot Chocolate

4.00

Peter Lehmann Botrytis Semillon 375ml

8.00 glass

35.00

Innocent Bystander Pink Moscato 375ml

7.00 glass

27.00

De Bortoli Noble One Botrytis 375ml

53.00

Gallway Pipe Port

11.50

Grandfather Port

13.50