

## ENTRÉE'S & SMALL PLATES

- Fried Calamari** *lemon pepper spice, walnut, cacio truffle & rocket with apple and caper dressing* 29
- Wagyu Meatballs** *scented with truffle oil, pumpkin, glazed shallots, Brussels sprout, kale & truffle butter sauce* 20
- Beef & Artichoke Arancini** *black garlic & black pepper aioli,* 18
- Duck & Leek Terrine** *date and pistachio salad, cornichons, caper berries & artisan biscuits* 18
- Cured Tuna** *beetroot, yellow chartreuse, cucumber, tobiko, beetroot salad, lotus root chips, dill & mandarine dressing* 17
- Grilled Eggplant** *tahini, blue cheese, pomegranate molasses, pomegranate pomegranate, seeded cracker & basil* 16
- Antipasto** *chef's selection of cured meats, mixed seafood, cheese & vegetables* *for 1 to share* 28  
39
- Garlic & Cheese Brioche** *quattro formaggi, garlic & thyme open slider* 11
- Crusty Cobb Loaf** *with buffalo ricotta & confit garlic paste* 13
- Bruschetta** *topped with tomato, basil, onion, balsamic glaze & parmesan* 10

## PASTA & RISOTTO

- Spaghetti** *tossed with an odyssey of fresh seafood with capers, chilies, lemon juice & topped with toasted breadcrumbs* **36**
- Tortellini** *of veal & mushroom with bacon, mushroom, spinach & cream* **32**
- Home made potato Gnocchi** *wagyu meatballs, pumpkin, glazed shallots, cherry tomato Brussels sprout & kale through truffle butter sauce* **32**
- Fettuccine** *marinated octopus, calamari, olives, leek, spinach, cherry tomato & creamy saffron sauce* **30**
- Risotto** *exotic mushroom, pinenuts, sage & chard leaf* **28**
- Penne** *hazelnut & basil pesto, cauliflower florettes, chilli, fennel, tarragon pangrattato & rocket* **27**

## MAIN MEALS

<b>Grilled Black Angus Eye Fillet</b> <i>gratin, cured Brussels sprout, sautéed greens, tomato relish &amp; red wine jus</i>	<b>52</b>
<b>Crispy Skin Salmon</b> <i>cabbage rosti, yuzu and lemon curd, marsala and balsamic reduction &amp; furikake aioli</i>	<b>39</b>
<b>Duck Breast</b> <i>mustard fruit and pear sauce, friarelli, glazed turnips, farro olives, pistachio, chard leaf &amp; kale chips</i>	<b>44</b>
<b>Veal Scallopini</b> <i>fracasée of exotic mushrooms, grilled king brown mushroom, sage sauce &amp; popped caper</i>	<b>40</b>
<b>Lamb Shank</b> <i>bandari spice, soft polenta, pickled cucumber, orange relish &amp; lamb jus</i>	<b>39</b>
<b>Seasonal Mushrooms</b> <i>hazelnut and basil pesto, fried kale &amp; pine nuts</i>	<b>32</b>

## SIDES

<b>Steak Fries</b>	<b>14</b>
<b>Roast Italian Kipfler Potatoes</b> <i>confit garlic &amp; rosemary</i>	<b>16</b>
<b>Oak Lettuce Salad</b> <i>pine nuts &amp; parmesan</i>	<b>16</b>
<b>Rocket Salad</b> <i>glazed walnut &amp; pear</i>	<b>15</b>
<b>Mixed Steamed Vegetables</b> <i>truffle oil vinaigrette</i>	<b>16</b>

## DESSERT

<b>'Amor'</b> <i>soft centred dark chocolate pudding, chai spiced madeleine, red wine poached pear &amp; vanilla ice cream</i>	<b>24</b>
<b>Gelato &amp; Sorbet</b> <i>chef's selection &amp; home made biscotti</i>	<b>17</b>
<b>Home made Tiramisu</b> <i>with coffee anglaise</i>	<b>18</b>
<b>Vegan Drunken Orange</b> <i>orange cake, spiced orange glaze, vegan chocolate mousse &amp; almond crumble</i>	<b>17</b>
<b>Rotolo alla Dulce de Leche</b> <i>meringue, dulce de leche, passionfruit &amp; kiwi salad</i>	<b>16</b>
<b>Cheese Platter</b> <i>selection of International &amp; Local cheeses with muscatel, fruit bread &amp; lavosh</i>	<b>35</b>

## COFFEE & TEA (By Julius Meinl)

<b>'Bar Speciale'</b> Black / White Coffee	4.8
<i>Soy, Almond &amp; Oat available</i>	+1.00
<i>Extra shot / Syrups available</i>	+0.60c
Iced Coffee without / with ice cream	6.0 / 9.5+
Cafe Leccesse <i>iced espresso with almond syrup</i>	5.50
Chai Latte	5
'Moro Ciok' Hot Chocolate	5
Vienna Coffee <i>black coffee + brandy + a layer of cream</i>	12
Liqueur Coffee <i>your choice of liqueur + black coffee + a layer of cream</i>	14+
Affogato <i>with or without liqueur</i>	10 / 19+
Tea	6.5
<i>Idulgashinna Ceylon (English) Breakfast / Earl Grey Blossom / Green Pure Chun Mee / Refreshing Mint / Chamomile / Fruit Symphony / Rooibos Vanilla / Asian Spirit Ginger Lemongrass</i>	



**Julius Meinl**