

A la carte Entrée

From \$29.90

Seven S.A. Coffin Bay Oysters

Pure natural - Kilpatrick - Mornay - Tempura

Highly Recommended with our Coffin Bay Oysters

Enjoy Asahi on tap - 10.00 / 330mL



Classic Lobster Bisque

house specialty includes poached prawns & whole scampi served in a cob loaf

Pure King Prawn Cocktail

jumbo prawns unshelled, lemon, cocktail sauce, horseradish cream & dill

Crispy Prawn Cutlets

chilli, shallots & ginger dipping sauce

Whole Soft Shell Crab

crumbed, harissa mayonnaise

Canadian Scallops Mornay

pan-seared, caramelised, parmesan crisp, crumbed Dodoni

Whiskey Cured Premium Smoked Salmon

caviar dressing, honeycomb & traditional condiments

Canadian Wild Sea Scallops

pan-seared, chorizo sausage, crushed peas & vanilla orange glaze

Southern Salt & Pepper Squid

palm sugar lime dressing

Tempura Prawns

wasabi mayo

Jumbo Tassie Spring Bay Mussels

spicy chorizo, tomato basil salsa

A la Carte Main

Recommended

Voyager Estate Sauvignon Blanc Semillon, 2010 Margaret River WA- 11.00 / glass
Voyager Estate 'Girt by Sea' Cabernet Merlot, 2010 Margaret River WA – 11.00 / glass

'The Lobster Top Up'

one premium whole seared lobster tail to accompany your main 29.90



From \$49.90

Sicilian Style Prawn, Scallop & Spanner Crab Linguini

sun dried tomatoes, olive oil, wine, garlic & a hint of chilli garnished with scampi & black mussels

Fried Coconut Tiger Prawns

tumeric, garam masala spice & cardamom

Crispy Skin Aussie Wild Barramundi & Seafood Medley

light broth of pan seared scallops, tiger prawns, squid & scampi

Garlic Tiger Prawn Cutlets

sautéed cutlets, olive oil, parsley & cream

Qld Chilli Bug Tails

pan fried with virgin olive oil, tomato, chilli, organic coriander & garlic

The King George Whiting

delicate fillets beer battered, braised pickled fennel, ginger, shallot, sesame salt & crunchy chips

N.Z. Yellow Belly Large Flounder

oven-baked, brown butter, parsley & capers

Premium Alaskan Wild Black Cod

'reputably the best tasting fish available'
~ marinated in Saikyo miso, steamed rice & pickled ginger

Crispy Skin Aussie Wild Barramundi Fillet

creamy mash & sautéed buttered greens

A la Carte Main

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Malibu Corn Fed Breast of Chicken

macadamia nuts with a herb crust

with Seared Tiger Prawn Cutlets

Two Crispy Duck Legs Free Range

orange glaze

with Caramelised Canadian Scallops

Recommended

Red Claw Pinot Noir, 2009 Mornington Peninsula VIC- 15.00 / glass

Otway Slow Roasted Pork Belly

apple puree, savoy cabbage, XO jus

with Tempura QLD Bug Tails

Recommended

Dirty Granny Matured Apple Cider 330ml - 8.00 / bottle

Gippsland Braised Lamb Shoulder

14 hour slow roast, 'authentic Greek' flavours

with whole WA grilled scampi & Black Tiger Prawn Cutlets

Tassie Black Angus 28 Days Aged

Scotch Fillet 450g

Aged Rib Eye 500g

black peppercorn & caramelized onion crust

Wagyu 300g Striploin 6+ Marble

roasted bone marrow, gratin of potato & traditional relishes

Classic Tornadoes Rossini

300g eye fillet with goose liver pate

Recommended

Robert Oatley Cabernet Sauvignon, 2008 Margaret River WA - 15.00 / glass *96 points - James Halliday

Desserts

From \$15.90

Recommended

All Saints 'Rutherglen' Muscat / Tokay (5 year old blend) -9.00 / glass

All Saints 'Grand' Muscat / Tokay (25-30 year old blend) -20.00 / glass

Stilton & Port

English Cropwell Bishop soft sweet & savoury cheese with Galway Pipe port

Espresso Brulee

rum & muscatel biscotti

Zesty Lemon Tart

fresh passionfruit, blood orange sorbet

Baileys White Mousse

raspberry compote

Buttermilk & Honey Panacotta

saffron poached pear

House Specialty

selection of house prepared ice creams

Lychee ~ Coconut ~ Black Sesame

Dessert Selection to Share

a selection of all the five desserts above

The Coeliac Society friendly menu

** Prices / menu subject to seasonal availability **

If you have any food allergies or dietary restrictions please inform your waiter of your concerns

Best Restaurant gift cards not available on set menus, public holidays or occasion dates