Entrée

CRISPY FRIED SQUID

Served With Fried Shallots, Coriander, Cucumber, Red Peppers & Finished With A Mildly Spiced Nam-Jim Dressing

CARNARVON KING PRAWN SALAD

FRESHLY STEAMED KING PRAWNS TOSSED WITH PARMESAN & LIME AIOLI WITH SHAVED JAMON, AVOCADO & WILD ROCKET

COCO'S BEEF CARPACCIO

SERVED WITH PARMESAN CRISPS, TRUFFLE OIL, BALSAMIC & BABY CAPERS

CITRUS & CLOVE SALMON GRAVLAX

TASMANIAN SALMON SERVED ON A ROCKET & FENNEL SALAD WITH GRILLED HALOUMI AND A RHUBARB VINAIGRETTE

LINLEY VALLEY PORK BELLY

SANDALWOOD SMOKED PORK BELLY SERVED WITH TRUFFLE OIL, SRIRACHA AIOLI & A CELERIAC REMOULADE

BEETROOT & FETA SALAD

ROASTED BABY BEETS WITH CRUMBLED FETA, BALSAMIC & BASIL

MAINS

KILCOY BEEF EYE FILLET

PRIME 30 DAY AGED KILCOY BEEF FILLET CHAR-GRILLED & SERVED MEDIUM RARE WITH POLENTA, SALSA VERDE & FINISHED WITH A RICH RED WINE JUS

RED EMPEROR

LINE- CAUGHT CARNARVON RED EMPEROR GRILLED AND SERVED WITH
SEASONED LEMON BUTTER POTATOES & CHARGRILLED ASPARAGUS

ADELAIDE HILLS ROAST DUCK

FREE RANGE HALF DUCK ROASTED & SERVED ON GARLIC & THYME SAUTEED POTATOES

WITH SPINACH, TOMATOES & ASPARAGUS

CRISPY SKIN FILLET OF CONE BAY BARRAMUNDI

SERVED ON A ROASTED CHERRY TOMATO PUREE, FINISHED WITH CRISPY FRIED LEEKS

HOUSE MADE LINGUINI

TOSSED WITH AVOCADO & CHERRY TOMATOES FINISHED IN A WHITE WINE BUTTER SAUCE

FREE RANGE CHICKEN

PAN ROASTED WITH MOROCCAN SPICES, SERVED WITH ROASTED PUMPKIN, SEMI DRIED TOMATOES,

BABY SPINACH & MEREDITH FARM FETA

Apple, Avocado & Cranberry Salad

Tossed With Bean Sprouts, Sugar Snap Peas and Finished With A Creamy Basil Dressing

DESSERT

STICKY DATE & MACADAMIA BOMBE ALASKA

HONEY MACADAMIA ICE-CREAM ENCASED IN SWIRLS
OF MERINGUE, ON A STICKY DATE PUDDING SERVED WITH BUTTERSCOTCH SAUCE

PEANUT BUTTER PARFAIT

PEANUT BUTTER & MILK CHOCOLATE PARFAIT WITH BANANA ICE-CREAM, SALTED CARAMEL GLAZE & HOMEMADE POPCORN

STRAWBERRY & RHUBARB ETON MESS

STRAWBERRY RHUBARB COMPOTE WITH WHITE CHOCOLATE MOUSSE & STRAWBERRY MERINGUE

