



**dinner new years eve 2011
your choice:
a la carte or five course set menu**

a la carte

entree

fresh oysters

natural	17/32
chilli lime	18/34
kilpatrick	18/34
red wine vinegar/shallots	18/34

garlic ciabatta chargrilled, confit garlic, grana padano **7**

tomato bruschetta cherry tomatoes, rocket pesto,
slow roasted peppers, blood orange oil, white balsamic **11**

antipasto italian meats, burrata, marinated vegetables, olives,
tomato chutney, white anchovy, garlic wafers **22**

olives **8**

sicilian green
south australian wild kalamata
jumbo green kalamata
dried greek
black kalamata

beef carpaccio rustic beef tenderloin, wild rocket, preserved
lemon/ baby caper salsa, morel dust, parmesan tuile **19**

spiced baby calamari wild rocket, cherry tomatoes, red onion,
kaffir lime aioli, candied lemon **19**

grilled tiger prawns shaved carrot/black sesame salad,
pomelo/sweet corn salsa, sumac crisp **19**



soft shell crab tempura battered, watermelon/ginger gazpacho, bean sprout/snow pea/pickled daikon salad, crispy shallots	19
crumbed bocconcini mesclun, semi dried tomatoes, rocket pesto, balsamic glaze	18
mains	
seafood linguine linguine pasta, tiger prawns, south australian mussels, reef fish, calamari, pomodoro, extra virgin olive oil	32
barramundi porcini mushroom dusted, sautéed kipfler potatoes, wild rocket/ radish salad, black cherry/ truffle vinaigrette, crispy sage	35
veal dukkah crumbed veal, pearl barley/ butternut pumpkin/ bean shoot salad, roasted eggplant caviar	34
prawn risotto tiger prawns, arborio rice, sambuca, asparagus, mascarpone, grana padano, roasted cashews, crustacean oil	38
eye fillet chargrilled tenderloin, crispy polenta pont neuf, sautéed silver beet leaves, three pepper béarnaise	38
seafood platter selection of seasonal hot and cold seafood, sides, dipping sauces <i>24 hours notice required. min two people</i>	75pp
sides	
crisp chunky fries	7
roast baby kipflers, lemon peppered salt flakes	7
house salad - mixed lettuce, cherry tomatoes, goats cheese, pine nuts, kalamata olives, balsamic/dijon dressing	12
sautéed greens/toasted macadamia	7



dessert

fresh tropical fruit plate	15
selection of seasonal tropical fruits	
gelati	12
local fruit gelati, hazelnut tuile	
coffee profiteroles	14
choux pastry, coffee ice cream, moccha sauce, chantilly, toasted almonds	
banana tartlet	16
caramelised banana tartlet, coconut custard, vanilla bean ice cream, tamarind coulis	
chocolate tart	17
warm chocolate tart, choc malt, bitter chocolate gelati	
cheese plate	19
assorted speciality cheeses, quince paste, muscatels, lavosh, water crackers	



five course set menu

appetizer

pandan/garam massala barramundi
shabu shabu glaze
crispy kataifi pastry

entree

tiger prawn/nori/ lemongrass terrine,
wakame salad, sweet potato crisps, flying fish roe

sorbet

apple sorbet, cinnamon infused grey goose vodka

main

yellow mustard seed lamb fillet
red olive tapenade pate feuillette
roast garlic custard
xeres confit shallot
tarragon jus
cafe de paris butter

dessert

black and white chocolate semifreddo log
orange blossom anglaise
caramel popcorn
saffron tuile

\$59pp