

THE LIVING ROOM

ALL DAY DINING (10:00 to 22:00)


Entrees & Snacks	\$
Marinated Alto olives  	9
Artisanal organic sourdough, Pepe Saya butter 	8
Sydney rock oysters, shallot mignonette 	5 each
David Blackmore wagyu beef bresaola, homemade pickles, sourdough	25
Antipasti platter, Australian charcuterie & cheese with condiments	26 50
Marinated snow crab salad, pickled daikon, watermelon & vanilla gazpacho 	28
Porcini, gruyere & spinach arranchinis, pesto dip 	18
Fried panko tiger prawns, sweet chilli sauce, coriander, lime	18
Chicken Caesar salad, croutons, parmesan & bacon	22
Hand cut Paroo Kangaroo tartar, truffle mayo, quail egg, sesame tuile	26
Tuna nicoise salad, soft quail egg, green beans & tomatoes, lemon dressing 	28

 Vegetarian  Gluten free  Healthy option

Please kindly advise a member of our team should you have any food allergies or dietary requirements

10% surcharge applies on public holidays

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SANDWICHES & PASTA	\$
Club sandwich, chicken, bacon, tomato, egg	24
Crispy soft shell crab roll, Sarachi mayonnaise, Asian slaw	28
Wagyu beef burger, cheese, lettuce, tomato, crispy onion	26
Portuguese chicken burger, Peri-Peri sauce, lettuce, Spanish onion, tomato	26
Prawn linguini, heirloom tomatoes, chili and basil	28
Penne or linguini pasta	
Arrabiata 26  wagyu bolognaise 30	

All sandwiches and burgers are served with a choice of salad or chips







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MAIN COURSES	\$
Pumpkin gnocchi à la parisienne, walnut & miso, pickled muscatel, parmesan 	30
Crispy battered fish fillet, chips, tartar sauce & lemon	28
Teriyaki glazed Tasmanian salmon, wasabi mashed potato, sautéed green vegetables	36
Pan seared cone bay barramundi, king crab brandade  Avocado & coriander, chorizo essence	39
Peri-Peri chicken Basmati rice, cucumber, tomato, fresh coriander	36
Grilled beef tenderloin, onion jam, lettuce hearts, peppercorn jus 	45
SIDES	
Chips	10
Steamed rice 	10
French beans & almond salad, figs, cos lettuce, truffled balsamic 	12
Heirloom tomato & basil salad, cow's milk straciatella, burnt apricot butter  	12
<i>olive & vanilla crumble</i>	
Pearl barley & green asparagus, poached organic egg, creamed spinach, bacon & parmesan	12
Seasonal green vegetables, alto lemon oil, fleur de sel 	12
Classic Dutch cream pomme puree  	12
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DESSERT & CHEESE

Marinated cherries with pomegranate liqueur <i>Black sesame & yoghurt, caramelized almonds, cornflake ice cream</i>	\$21
The “classic” crème brûlée, Bourbon vanilla ☒	\$19
Valhrona chocolate entremets, hazelnut & coffee	\$19
Summer Pavlova, red fruits, vanilla & yoghurt, strawberry consommé ☒	\$19
Selection of homemade ice cream and sorbet (3 scoops) ☒	\$19
Selection of three Australian cheeses	\$18
Selection of five Australian cheeses	\$28

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