

Fraction Friday

2 courses \$55

3 courses \$65

Entree

Pan-seared Tasmanian scallops
truffle, parsnip puree
fried Brussels sprouts (gf)

Banana prawn arancini
squid ink aioli, fresh herbs (gf)

Crispy cauliflower bites
cashew butter, cucumber riata
coriander (veg)

House-made local fish cakes
tarragon remoulade (gf)

...Or order favourites from
our à la carte menu...

Main

Roast duck breast
beetroot risoni, snow peas
red currant glaze, pistachios (gf, df)

Linguini rosa
slow-cooked tomato sauce, gin
cream, Grana Padano, basil (veg)

Baha fish tacos (3)
flour tortillas, battered flathead
chipotle corn & pineapple salsa
cabbage, lime

Seychelle Octopus curry
coconut milk, eggplant, potato
saffron, coriander, steamed rice
(gf, df)

Dessert

Bailey's crème brûlée
served w biscotti (gf avail)

Dark Chocolate Mousse
peanut praline, cream
strawberries (gf)

Butterscotch Cheesecake
roasted hazelnuts
whipped cream

Spiced sticky date pudding
burnt butterscotch, cream
ice cream

Bon appetit



Oysters

Sydney rock oysters from Merimbula Lake

Natural with sparkling mignonette & lemon **26 | 42**

Topped oysters - one topping per 1/2 doz

Cold-topped **Gin and caviar** Four Pillars gin-infused caviar, cucumber, tonic (gf, df) **30 | 49**

Japanese wasabi mayo, pickled ginger, cucumber, toasted sesame (gf, df) **26 | 42**

Hot-topped **Kilpatrick** with bacon, Worcestershire (df, gf avail) **28 | 47**

Honey & oat sourdough rolls (two) **9**
served warm with cultured shiraz & thyme
Gippsland Jersey butter (veg, gf avail)

Tempura QLD lime prawns **25 | 35**
crispy noodle salad, pinenuts, coriander
sweet chilli sauce (df avail)

Beer battered fish & chips **36**
chips, mixed leaf salad, lemon, tartare
(gf & df avail)

Filet mignon **52**
coffee-crust tenderloin, Hasselback potato,
pumpkin puree, broccolini, pink pepper jus (gf)

Seafood platter for two **169**
Australian king prawns, natural Sydney Rock oysters
Balmain bugs, blue swimmer crab, pickled baby
octopus, beer battered Lakes Entrance flathead
chips, garden salad, tartare, garlic aioli (gf & df avail)