



DINNER MENU

from 17.30 to 22.00

V denotes vegetarian options



Bread selection (3 different types) served with butter, olive oil, dips & dukkah **V**

Sushi & sashimi selection \$28
Antipasti platter small \$18 | large \$24
(charcuterie of meats including pork, pickled & marinated vegetables, parmesan, grissini, olives)

STARTERS & SALADS

Oysters natural \$5ea | 30 ½ doz | 60 doz
with your choice of: nam jim sauce | tomato & horseradish | mignonette
Beluga caviar with traditional garnish 30g \$290
50g \$400
125g \$800
Pork & pheasant rilette with onion & sultana relish, toasted brioche \$15
Beef carpaccio, fig, horseradish, parmesan, rocket, lemon & olive oil \$22
Cured salmon with asparagus, citrus & hazelnuts \$22
Chilled prawns with avocado & mango salsa \$29
Pumpkin, chorizo, chickpeas, capsicum, quinoa, walnuts, blue cheese \$19
Eggplant, haloumi, chickpeas, dried tomatoes, herbs, tahini dressing **V** \$18
Beetroot, asparagus, egg, radish, rocket, tarragon dressing **V** \$16
Moroccan cauliflower, saffron yoghurt, pine nuts & currants **V** \$20
Chopped house salad **V** \$12

DESSERTS

Calvados custard, sauterne apple, brown butter crumble & vanilla ice cream \$11
Chocolate fondant, caramel popcorn, peanut butter ice cream \$13
Churros, chocolate sauce, double cream \$10
Savarin with strawberries, mint & milk sorbet \$10
Pavlova with brandy cream, fresh fruit 12
Burnt lemon & lime tart, berries, toasted marshmallow, crème fraîche ice cream \$16
Black rice & coconut pudding, coconut ice-cream \$12
Tropical fruit platter \$16 for 1
\$26 to share
Three scoops of ice cream or sorbet (ask waiter for flavours) \$12
Petit fours \$12
Selection of cheeses served with grapes, honey comb, quince paste, lavosh 2 cheeses \$21
3 cheeses \$25
4 cheeses \$29



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GRILL

SIMPLY GRILLED

All grill items served with your choice of 1 side dish.

Please ask if you would like your fish baked or steamed instead.

Selection of meats:

| | |
|-------------------------------|-----------------------|
| BBQ pork ribs ½ rack | 500g \$58 |
| Corn-fed chicken breast | 350g \$41 |
| Grain-fed Sirloin | 150g \$31 300g \$36 |
| Grain-fed Scotch fillet | 300g \$42 |
| Grain-fed Rib eye on the bone | 450g \$46 |
| Grain-fed Beef Tenderloin | 220g \$44 |
| Lamb cutlets | 250g \$39 |
| Wagyu cut of the day 200g | market price |

Spit roast of the day – changes daily

Porchetta, goat, lamb, pheasant, duck, chicken

SELECTION OF FISH & SEAFOOD

| | |
|--|---------------------|
| Yellow fin tuna steak | 200g \$31 |
| Salmon | 200g \$34 |
| Squid | 200g \$32 |
| Scallops | 200g \$38 |
| Reef fish of the day | 200g \$29 |
| Butterflied prawns, with chilli & garlic | 350g \$45 |
| Lobster tail | ½ \$38 whole \$68 |
| Whole fish | market price |

Choose your sauce

Meats | mustards, horseradish, BBQ sauce, béarnaise, red wine jus, mushroom truffle sauce, Diane sauce

Fish | chimichurri, garlic aioli, smoked tomato & caper salsa, chipotle mayo, nut brown butter with tomato, caper & parsley.

SIDE DISHES

| | |
|--|------|
| Greek salad V | \$11 |
| Sauté spinach with lemon V | \$9 |
| Potato mash V | \$9 |
| Zucchini, bacon & parmesan | \$9 |
| Green beans, confit eschalots, toasted almonds V | \$9 |
| French fries/truffle oil & parmesan V | \$9 |
| Sweet potato & chili salt fries, gorgonzola cream V | \$12 |

baazaar

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TAPAS

All dishes are stir fried, entrée or main size. Please tell your waiter how spicy you would like it.

| | |
|---|---------------------|
| Wok fried calamari, tofu, beans and spinach with soy, ginger and garlic (rice or noodles) | \$16 \$28 |
| Prawn & chicken pad Thai, peanut sauce | \$19 \$28 |
| Thai tofu vegetables stir-fry with (jasmine or brown rice or Hokkien noodles) V | \$19 \$28 |
| BBQ pork & prawn fried rice, fried egg, sambal & prawn crackers | \$22 \$30 |
| Salt & pepper prawns with sweet basil | \$30 \$45 |
| Salt & pepper crab with sweet basil | \$35 \$55 |
| Salt & pepper lobster with sweet basil | ½ \$38 whole \$68 |
| Singapore chilli crab, rice and fried bread | \$35 \$55 |
| Singapore chilli lobster, rice and fried bread | ½ \$38 whole \$68 |

PASTA & RISOTTO

All dishes are served entrée or main size. Gluten free pasta available. If comfort food is your fancy, please ask us for your favourite pasta classic.

| | |
|--|---------------------|
| Prawn, crab, zucchini, garlic & chilli spaghetti | \$21 \$31 |
| Spaghetti Bolognese | \$21 \$31 |
| Braised lamb shanks with olives & pappardelle | \$23 \$34 |
| Lobster & tomato spaghetti | ½ \$38 whole \$68 |
| Fennel, leek, lemon & blue cheese risotto V | \$21 \$30 |

CURRIES

| | |
|---|---------------------|
| Selection of bread | |
| Cheesy paratha | \$3 |
| Selection of curries - All served with, rice, pappadams, mango relish & raita | |
| Prawn curry with tamarind | \$37 |
| Green chili fish curry | \$29 |
| Lamb rogan josh | \$22 |
| Eggplant, okra & spinach curry V | \$29 |
| Yellow Lobster curry | ½ \$38 whole \$68 |

YAKITORI STYLE SKEWERS ON THE TEPPANYAKI

Served at the teppan

| | |
|---------------------------------------|------|
| Reef fish fillet with shallots | \$10 |
| Miso salmon with asparagus | \$12 |
| Shitake, shallot & asparagus V | \$9 |
| Scallops with shichimi togarashi | \$14 |
| Prawns with soy, citrus & ginger | \$14 |
| Teriyaki chicken thigh with shallots | \$8 |
| Unagi glazed with sweet soy | \$15 |
| Hoisin pork loin | \$13 |
| Beef & shitake | \$15 |

Served with, lettuce, cucumber, Steamed Asian bun



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FISH
&
CHIP
- SHOP -

FISH & CHIP

Oysters battered
with your choice of tartare sauce | wasabi dressing \$5 ea | \$30 ½ doz | \$60 doz

Fish burger, slaw & dill mayo \$28

Choose your fish & chips battered or crumbed, 2 sides and a sauce

Prawns \$8 ea | \$34

Scallops \$6.5 ea | \$30

Scampi \$10

Fisherman's catch (see daily board specials) market price

Fisherman's basket

(2 pieces of fish, 2 scampi, 2 prawns, 2 scallops, 2 pineapple fritters, hand cut chips) \$69

(Will be written on the black board daily)

Barramundi (battered or crumbed) \$30

Snapper (battered or crumbed) \$30

Dory (battered or crumbed) \$30

Haddock (battered or crumbed) \$30

Cod (battered or crumbed) \$30

SIDE ORDERS

2 sides included with fish & chips

Mushy peas, mint sauce \$6

Asian slaw \$6

Hand cut chips with gravy or curry sauce \$8

French fries \$6

Potato fritters \$6

Pineapple fritters \$6

Onion rings \$6

Sliced gherkins \$6

Pickled onions \$6

SAUCES & THINGS

extra sauce \$1

Tartare sauce | Wasabi mayo | Garlic & lemon mayo

White vinegar | Malt vinegar | Tomato sauce