

ENTREES

<b>Bread</b>	Pair with Garfish Prosecco	10.00
French Baguette   Cultured Butter		
<b>Smoked Duck &amp; Strawberry</b>	Pair with The Lane “Lois” sparkling Blanc de Blanc	24.00
Tea Smoked Duck breast   Pickled Strawberries   Brioche   Beetroot Gel   Roasted Pear		
<b>Steak Egg &amp; Chips</b>	Pair with Joseph Drouhin Laforet Pinot Noir	24.00
Wagyu Bresaola   Poached Free-Range Egg   Confit Potato   Smoked Beetroot & Feta		
<b>Pork &amp; Carrot</b>	Pair with Stonefish Chardonnay	25.00
Confit Pork Belly   Hive Honey Carrot Puree   Compressed Apple   Petit Herb Salad		
<b>Tart</b>	Pair with Tier One by Neil McGuigan Semillon	24.00
Caramel Shallot   Burnt Goats Cheese   Local Micro Greens   Wild Berry Coulis		
<b>Ocean Prawns</b>	Pair with Stonefish Sauvignon Blanc	27.00
Wild Caught King Prawns   Sticky Chili Jam   Avocado & Lime Timbale		

MAINS

<b>Salmon</b>	Pair with Stonefish Sauvignon Blanc	41.00
Fresh Atlantic Salmon   Tom Yum Reduction   Banana & Date Chutney   Saffron Pilaf		
<b>Lamb</b>	Pair with Stonefish Kudos Cabernet Sauvignon	48.00
Chargrilled Lamb Rump   Pumpkin & Macadamia Risotto   Persian Feta   Jus		
<b>Chicken</b>	Pair with Joseph Drouhin Chablis Premier Cuvee	29.00
Pan Seared Chicken   Cauliflower Puree   Buttered Almond Beans   Orange Marmalade		
<b>Scallops</b>	Pair with Piper Heidsieck Cuvee Brut	33.00
Pan Seared Hokkaido Scallops   Minted Peas   Pancetta   Chili Jam		
<b>Pasta</b>	Pair with Stonefish Chardonnay	26.00
Pappardelle   Spec   Smoked Bacon   Garlic   Chili   Semi dried Tomato   Spinach   Reggiano Parmigiana		

FROM THE GRILL

Includes Your Choice Of One Sauce

300g Black Angus New York Striploin	62.00
200g Margaret River Wagyu MB 4+ Eye Fillet	69.00
4 Pin Sovereign Lamb Rack	60.00

ADD ON

Grilled Garlic Prawns [2pcs]	15.00
Garlic & Rosemary Butter   Ocean King Prawns   Chervil	

Sides 9.00

- Cos Lettuce with Fried Shallots, Lemon Oil
- Seasonal Vegetables with Olive Oil and Oregano
- Garlic Mash Potato
- Steak fries with Sea Salt
- Caesar Salad

Sides 12.00

- Green beans with Pickled Red Onion
- Balsamic Mushrooms with Pine Nuts
- Duck Fat Potato with Crème Fraiche and Caviar
- Honey Roasted Sweet Potato and Pumpkin with Garlic Yoghurt
- Walnut Carrots

Home made Sauces 5.00

- Chimichurri
- Stonefish Kudos Cabernet Jus
- Bearnaise
- Chili Jam
- Wild Mushroom Red wine sauce
- Pink Peppercorn Jus

## DESSERTS

**Crème Brûlée** Pair with Bird of Fire Botrytis Semillon 18.00  
Hazelnut Cream | Saffron Pear | Biscotti

**Chocolate Fondant** Pair with Billicarte Salmon Rose, for that little hint of luxury 18.00  
Licorice Crema | Strawberry & Orange Salad | Mint

**Panna Cotta** Pair with Marmalade Gin and Tonic 18.00  
Lemongrass | Star Anise Anglaise | Walnut Crumble

**Butterscotch Pate** Pair with Espresso Martini 18.00  
Butterscotch | Cream Chantilly | Walnut Crumble | Biscotti

**Cheese** Pair with Stonefish Reserve Shiraz 23.00  
Chef's Selection | Fruit Paste | Crackers | Apple | Grapes | Warm Honey