

Breads	0	Main
Traditional	11	Pistachier Chicken 40
Garlic & Herb butter (V) Loaded Garlic bread, Crispy rasher bacon and Trio of	16	Prosciutto wrapped chicken breast, Pistachio and cheese Mousseline, Parsnip Mash, Baby carrots accompanied with Chicken velouté. (GF)
cheese	30	Seafood Linguini 39
Oysters		Crab meat, prawns, scallops, smoked salmon, broccolini, Roasted cashew pimento sauce
Natural- Tasmanian oysters (GF, LF) Half dozen	36	Vegan mushroom con carne 24
Dozen	60	Authentic con carne with mushrooms complimented with quinoa
Kilpatrick		rice. (PB)
Tasmanian oysters in traditional Kilpatrick sauce (GF, LF)		Fish Malabari 49
Half dozen	38	Kashmiri dusted Local coral trout, South Indian coconut shallot
Dozen	65	sauce, Bok choy, Pilafrice and crispy pappadams
Entrée		Char grilled Pork cutlets 39
Pan seared scallops Mint and pea puree, celeriac emulsion. (GF)	24	Blueberry, avocado and pickled beet salad, apple brandy jus, thyme salted chat potatoes. (GF)
Charred Tiger prawns	27	Eye Fillet 49
Garlic, basil and dill butter, pickled fennel, and orange salad (GF)	NAME OF TAXABLE PARTY.	Sweet mash, Café de Paris, sauteed snow peas, asparagus, oven roasted portobello, Pink peppercorn red wine jus.
Mediterranean Zucchini Flowers Crispy fried and stuffed with Persian feta, semi-dried tomatoes, and black garlic balsamic dressing. (V)	21	Desserts
Crispy skin Pork belly Macadamia, pickled radish, and Cumberland jus. (GF)	24	Deconstructed blueberry cheesecake Crushed biscuits, blueberry sauce
Baked Halloumi	22	Chocolate Decadence 20
Grilled Halloumi, house made basil pesto (v)	22	White chocolate& Raspberry truffle, milk chocolate semifreddo, Dark chocolate steamed pudding
Sides	OD	Deconstructed Lemon Meringue 20
Beer battered fries w/ Aioli (LF, V)	10	Meringue, Lemon curd, Sable biscuit, Mascarpone
	12	Ice cream trio
Confit Garlic mash (V, GF)	8	Please ask our wait staff about our current flavours
Mixed seasonal vegetables (PB)	12	Affagato 17
Farmers salad w/ Balsamic glaze (PB)	10	Espresso, Vanilla bean ice-cream, Liqueur
(LF) - Lactose Free (V) - Vegetarian		Kids Menu
(GF) - Gluten Free (PB) - Plant Base		Crumbed fish goujons & chips 18
		Hawaiian pizza 18
montro		Crumbed chicken tenders & chips 18
mantra-		Spaghetti bolognaise 18
mackay		Cheeseburger & chips 18