



The Lounge

Starters & Snacks

<i>Soup of the Day</i>	\$18
<i>Fried Chorizo w/ smoked paprika aioli & sourdough bread</i>	\$20
<i>Duck spring rolls w/ plum dipping sauce</i>	\$22
<i>Salt & pepper squid with green papaya salad, Nam Jim & tequila aioli</i>	\$25
<i>Selection of homemade dips served with char grilled bread</i>	\$30
<i>Chicken Caesar Salad served with bacon, croutons & a poached egg</i>	\$25
<i>Charcuterie board for two – Chef's selection of cured meats & accompaniments. Served with garden salad & grilled bread</i>	\$52

Main Meals

<i>Beer battered market fish served with mixed leaves, chips and tartare sauce</i>	\$32
<i>Wagyu beef burger served with bacon, Swiss cheese, smoked BBQ sauce, lettuce served on a charcoal, sesame seed roll with fries</i>	\$32
<i>Club sandwich served with turkey, grilled bacon, fried egg, cheddar, iceberg lettuce, tomato & fries</i>	\$28
<i>Lamb Osso Bucco with creamy polenta & gremolata</i>	\$35
<i>Wild mushroom risotto served with truffle oil & parmesan cheese</i>	\$32
<i>Potato gnocchi with roasted butternut pumpkin, chilli sage, almonds & pepitas</i>	\$32

From the Grill

<i>Market Fish</i>	\$38
<i>300gram Riverina Black Angus Sirloin</i>	\$42
<i>Provencal Chicken Breast</i>	\$36

All dishes from the grill are served with Royal potato gratin & your sauce of choice; Port Wine jus, Pepper sauce, Café de Paris butter, Béarnaise sauce, Dianne sauce

Side Dishes

Paris Mash \$10

Green Beans with almond butter

Fries

Mixed leaf salad

Rocket, pear, caramelised walnuts & parmesan salad

Steamed rice

Desserts

Chocolate mousse, petite churros & berry compote \$20

Pear & rhubarb crumble with brandy custard \$20

Warm almond cake served with praline Chantilly cream \$20

Chef's selection of Australian Cheeses served w/ quince paste, dried fruit, nuts, crackers & bread \$30

Gluten free options available upon request