

## SAMPLE DINNER MENU

### ENTREES

Platter of confit garlic, local feta, olives and housemade chutneys with toasted ciabatta.	19.50
Duck liver pate served with toasted ciabatta and house chutneys.	19.50
Thai style, roasted pumpkin soup with toasted ciabatta.	12.50
Roasted pumpkin and cavolo nero risotto, finished with feta and walnut crumb.	18.50
Hand minced paua, pan fried into fritters and served with cucumber salsa and chilli yoghurt.	20.50
Crispy bite sized squid, finished with chilli and garlic, served with citrus slaw.	19.50
Local green lipped mussels OR little neck clams served with ciabatta, steamed in EITHER a:	22.50
- karengo seaweed broth.	
- fresh horseradish cream.	
- laksa style broth with julienne vegetables.	
Whole baby flounder, pan-fried with a lemon, caper butter.	21.50
Slices of crispy pork belly served on a salad of fresh greens and apple tossed through aioli.	19.50
Chicken livers sautéed with garlic, cavolo nero and brazil nuts.	18.50
Lambs kidneys sautéed with bacon, with fried potatoes, salad greens and rich pan jus.	22.50

### MAINS

Pan seared salmon fillet served on steamed rice with a chunky wakame seaweed and avocado salsa, topped with lemon butter.	34.00
Yellow fin tuna steak coated in dukkah, seared to rare and served on a warm sushi rice salad filled with sun-dried tomato, salted fish and spring onion, finished with wasabi aioli.	36.00
Pork and Clams: Pan seared pork sirloin, served on clams steamed in a white wine coriander cream with julienne vegetables and potatoes.	36.00
Plato's Fish Pie: Hot smoked white fish baked in a leek, mustard and bacon sauce, topped with creamy mash, cold smoked cheese and finished under the grill.	34.00
Mild southern style curry, fish fillets in a coconut cream sauce, flavored with pomegranate, masala and fenugreek and finished with potatoes, eggplant and okra.	36.00
Seafood chowder, filled with vegetables, mussels, clams, white fish and prawns, and served with toasted ciabatta.	38.00
Chicken breast marinated in paprika and garlic, pan seared, roasted with apples, preserved lemon and rosemary and served on crispy potatoes.	34.00
Beef cheeks braised in Plato Noir and Birch Street brew, served on mashed potatoes and crispy polenta, finished with braising jus, tomatoes, olives and spring onion.	34.00
Cold smoked ribeye steak cooked to your liking, served on mustard mashed potatoes, and finished with a jalapeno cream.	36.00
Seasonal winter vegetables stuffed with black bean, corn and rice salsa, roasted and served with crispy polenta and a green salad.	28.50
Fresh fish fillets of your choice, served with steamed rice, EITHER:	34.00/36.00
- coated in a kelp crust, pan-fried and finished with lemon butter.	
- pan-fried and served with capsicum chilli jam and cucumber salsa.	
- coated in a citrus crust, pan-fried and served with fresh melon salsa.	
- pan-fried with spring onion, ginger and garlic.	

#### On the side

<b>Steamed gourmet potatoes tossed in butter</b>	<b>7.50</b>
<b>Grated swede sautéed with lemon and butter</b>	<b>Salad greens with lemon dressing</b>
<b>Roasted cauliflower with parmesan crumb</b>	<b>Avocado and seaweed salad with miso dressing</b>
<b>Green beans sautéed with chilli and garlic</b>	<b>Steamed broccoli tossed through chilli and garlic</b>
<b>Steamed pumpkin in soy miso dressing</b>	<b>Brussels sprouts in Bombay aloo</b>
<b>Roasted beetroot, capsicum, red onion and cavolo nero with balsamic</b>	<b>Asian greens with garlic mirin</b>

*PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS OR ALLERGIES*

## D E S S E R T S

Trio of ices – ask your waiter for selection of the day.		9.50	
Licorice ice-cream with berry compote, almond florentine and whipped cream.		14.50	
Cappuccino brulée served with biscotti and whipped cream.		14.50	
Warm apple and berry crumble served with crème anglaise and vanilla ice-cream.		14.50	
New York style baked cheesecake, flavoured with lemon zest and served with strawberry compote and whipped cream.		14.50	
Sticky date pudding topped with caramel sauce, vanilla ice-cream and whipped cream.		14.50	
Chocolate and raspberry brownie served with berry compote, chocolate ganache, berry coulis and finished with vanilla ice-cream and whipped cream.		14.50	
Affogato	— two scoops of gourmet vanilla ice cream doused with a shot of espresso.	9.50	
	— OR with the extra zing of a nip of liqueur.	15.50	
CHEESE PLATTER for one, two or more people	per person	18.50	
House smoked Brie and/or smoked Edam.			
Accompanied by a selection of dips, chutneys, crackers and a glass of port [optional].			
HARD SHAKE - your choice of chocolate, vanilla, banana, creaming soda, lime or protein cream milkshake, with a splash of liqueur of your liking.		15.00	
STICKIES			
Spy Valley Iced Sauvignon Blanc, Marlborough 2015	13.50	52.00	
COFFEE – Standard Double Shot supplied by Common Ground			
Short Black	Flat White	Chai Latte	
Long Black	Cappuccino	Hot Chocolate	
Piccolo	Latte	Moccachino	
Ristretto	Vienna	Decafe	.50
Americano	Macchiato	Soy	.50
4.00	4.50	4.50	
TEAS		3.50 a pot	
/ English Breakfast / Chamomile / Earl Grey / Peppermint / Green & Jasmine / Ginseng / Lemon / Lemon & Honey / St John's Wort & Berry / Apple & Elderflower / Masala Chai / Blackcurrant / Licorice / Tangerine, Rose & Grapefruit / Pomegranate / Superfruits / Lemongrass /			
TOP SHELF			
Hennessey V.S.O.P Cognac	Uisage Beatha The Six Isles Blended Malt Whisky		
St. Remy Authentic Brandy V.S.O.P	Connoisseurs Choice Single Malt 10 Year Whisky		
Armagnac V.S.O.P	Glenmorangie Single Malt 10 Year Whisky		
Cadrona Distillery 'The Source' Gin	Laphroaig Single Malt 10 Year Whisky		
Carpene Malvolti Grappa Bianca	Auchentoshan Single Malt 12 Year Whisky		
R.L Seales 10 Year Rum	Chivas Regal Blended 12 Year Whisky		
El Dorado 15 Year Rum	Glenfiddich Single Malt 12 Year Whisky		
The Kraken Black Spiced Rum	Sir Edwards Single Malt 12 Year Whisky		
The Original Sailor Jerry Spiced Rum	Islay Mist Blended 17 Year Whisky		
Cadrona Distillery 'The Reid' Single Malt Vodka	Glen Grant Rothes Speyside Single Malt Whisky		
Paddy Irish Whiskey	Glenlivet Founder's Reserve Single Malt Whisky		

*We have a large range of drinks available, please ask if you are looking for something not listed.*