

BREAD

Baked Baguette

Cultured Butter

15.00

Charred Sourdough

Warm Olives | Garlic Oil

21.00

ENTREES

Confit Pork

Pair with The Lane "Lois" sparkling Blanc de Blanc

Porcini & Pine Nuts | Cauliflower Truffle | Asparagus | Cherry Jus

29.00

Steak Tartare

Pair with Joseph Drouhin Laforet Pinot Noir

Cured Egg | Pickle | Caperberry | Hand cut Chips | Brioche

32.00

Beetroot Carpaccio

Pair with Stonefish Chardonnay

Burrata | Sweet Potato Crisp | Mint Oil | Sumac

26.00

Lobster Salad (I)

Pair with Tier One by Neil McGuigan Semillon

Pickled Ginger | Balsamic | Beetroot | Dill | Mandarin

29.00

Panna Cotta

Pair with Joseph Drouhin Chablis Premier Cuvee

Porcini | French Wafer | Goat Cheese | Spring Vegetables

25.00

MAINS

Atlantic Salmon (I)

Pair with Stonefish Sauvignon Blanc

Crispy Skin | Green Papaya | Picked Herbs | Roasted Peanuts | Nham Jim

42.00

Lamb Rump

Pair with Stonefish Kudos Cabernet Sauvignon

Sweet Potato & Banana Puree | Sesame Beans | Cinnamon & Walnut Jus

49.00

Chicken Breast

Pair with Joseph Drouhin Chablis Premier Cuvee

Pan Seared | Massaman | Kumara Fondant | Brinjal Compote

34.00

Risotto

Pair with Joseph Drouhin Chablis Premier Cuvee

Blue Cheese | Apple | Walnuts

30.00

Ocean Prawns (A)

Pair with Piper Heidsieck Cuvee Brut

Char Grilled | Sweet Corn Relish | Tomato Chili Jam

38.00

FROM THE GRILL Includes Your Choice Of One Sauce

300g Black Angus New York Striploin	65.00
200g Margaret River Wagyu MB 4+ Eye Fillet	80.00
500g Margaret River Wagyu MB 4+ Rump	71.00
400g Bangalow Pork Rib	46.00

ADD ON

Grilled Garlic Prawns (A) [2pcs] 15.00

Garlic & Rosemary Butter | Ocean King Prawns | Chervil

Sides 10.00

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 13.00

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

Home made Sauces 6.00

Chimichurri
Stonefish Kudos Cabernet Jus
Bearnaise
Chili Jam
Wild Mushroom Red wine sauce
Pink Peppercorn Jus
Selection of Mustard

DESSERTS

Crème Brûlée	Pair with Bird of Fire Botrytis Semillon	18.00
Super Gusto Coffee Galliano Cream Compressed Apple Biscotti		
Chocolate Lava Cake	Pair with Billicarte Salmon Rose	18.00
Lemon Raspberry Reduction Mint Gel Ice Cream		
Panna Cotta	Pair with Marmalade Gin and Tonic	18.00
Blood Orange Ginger Marmalade Honey Macadamia Crumble Sherbet		
Butterscotch Pate	Pair with Espresso Martini	18.00
Chocolate Mousse Coconut Chantilly Strawberry Prune		
Cheese	Pair with Stonefish Reserve Shiraz	23.00
Chef's Selection Fruit Paste Crackers Apple Grapes Warm Honey		