



A TASTE OF THE FIREPLACE

ENTREE

SEARED SCALLOPS \$28

Kaffir lime, pea puree, mint vinaigrette and toasted pepitas

PAPANDREA BEEF BRESAOLA \$27

Panisse with bresaola, edamame, grilled figs and watercress sauce

MAIN

300g VERIFIED BLACK ANGUS SIRLOIN, Oakley Reserve Grass-fed(GF) \$60

Served with fries, green beans and your choice of 1 sauce

200g EYE FILLET, Bindaree 100-day grain-fed, QLD (GF) \$55

Served with fries, green beans and your choice of 1 sauce

SAUCES (GF)

Red Wine Jus, Peppercorn, Chimichurri (DF/V) or Café de Paris

DESSERT

PANNA COTTA (GF) \$24

Spiced pineapple coconut panna cotta with vanilla rum jelly and ginger sable

CHOCOLATE FUDGE CAKE (GF/DF) \$24

Raspberry chocolate fudge cake with raspberry sorbet