



DINNER MENU

(GF) – GLUTEN FREE (V) - VEGETARIAN

STARTERS

Bakery Bread Selection (To Share) (V) Olive Oil Aged Balsamic Drops Dip	18
Mini Garlic French Baguette (V) With Olive Oil Pesto	15
Classic Tomato & Basil Bruschetta Organic Local Tomatoes Fresh Basil Sea Salt Cracked Pepper EVOO	19
Soup of the Day Today's Soup with Baked Bread Roll	14
Classic Minestrone Tomato & Vegetable Soup Market Vegetables Fresh Parmesan Organic Tomatoes EVOO Basil Pasta	19
Chicken Tenderloin Caesar Romaine Lettuce Bacon Crisp Croutons House Dressing Poached Eggs Shaved Parmesan	32
Tasmanian Smoked Salmon & Avocado Salad (GF) Organic Highland Leaves Tomato Avocado Cucumber Lemon Roasted Peanuts EVOO	32
Crispy Vegetarian Spring Rolls With Asian Dipping Sauce	18



MAIN COURSE

Boneless Chicken Korma Steamed Long Grain Rice Coconut Milk Chutney Poppadums	45
BBQ Scotch Fillet Cantonese Style with Shitake Mushrooms Hoisin Marinade Ginger Sesame Star Anise Crisp Vegetables Steamed Rice	49
Roasted Organic Local Vegetable Lasagne (V) Italian Tomatoes Kalamata Olive Fresh Herbs Highlander Salad Oregano Dressing	39
Bird of Paradise Spaghetti Bolognese Prime Mince Italian Herbs Plum Tomatoes Red Wine Shaved Parmesan	39
Fish of the Day – Please Ask Your Server Prepared Poached or Grilled or Battered Upon Request Served with Chef’s Vegetables or Salad & Potatoes of the day	59

FROM THE GRILL

350g T-bone Steak	65
300g Rump Steak	60
220g Beef Eye Fillet	60
280g Pork Chops	52
Grilled Half Spring Chicken	50

[Beef Products are locally sourced from the Ramu Valley](#)

[All Grills are served with Chips or Mash Potatoes & Salad or Rice & Vegetables](#)

[Selection of Peppercorn, Mushrooms or Soy Chilli Dipping Sauce available](#)



DINING EXPERIENCE WITH OUR HOT VOLCANIC STONE

Menu item is served on a Sizzling Hot Volcanic Stone, cooked to your liking at your table

Fire Steak 250g Cajun Spice Rubbed Scotch Fillet Steak Spiced Tomato Salsa	60
Black & White 300g Tender Rump Steak Rubbed with Cumin, Coriander, Sea Salt Red Wine Sauce	60
Surf & Turf 220g Eye Fillet & Tiger Prawns Garlic & Parsley Sauce	65

All Hot Rocks Served with Chef's Choice Vegetables or Salad & Potatoes of the day

SIDES

Straight Cut Fries with Garlic Aioli	15
Green Leaf Salad with Caramelized Balsamic Dressing	15
New Season Market Vegetable Steamed with Olive Oil	15
Steamed Long Grain Rice	15

Enjoy Your Meal
Prices are GST inclusive



DESSERTS

Today's Gateaux (Please Ask Your Waiter)	15
Banana Split	15
Ice Cream Sundae	15
Warm Apple Pie	15
Strawberry & Chocolate Mousse	15
Seasonal Fresh Fruit Plate	16
Selected Cheeses & Water Crackers	25

NIGHT CAP

30ml Courvoisier Cognac VSOP	20
30ml Black Label JW Whisky	20
30ml Irish Whisky	20
30ml Single Malt Whisky	20
Special Coffees – Please ask your Server	20

Enjoy Your Meal
Prices are GST inclusive



BEVERAGE LIST

Bottled Water	7
Assorted Soft Carbonated Drinks	7
Lemon Lime Bitters	8
Imported Fruit Juice	8
Milkshake	12
Thickshake	14
Coke, Fizzy Orange or Root Beer Float	12
Iced Coffee	12
Espresso Coffees	10
Plunger Coffee (S)	10
Plunger Coffee (L)	14
Selection of Tea	10

FRESHLY SQUEEZED JUICES

18

- Revive – Carrot | Pineapple | Ginger
- Big Fruity – Pineapple | Orange | Watermelon | Sugar fruit | Banana
- Bird Immunity – Carrot | Orange | Strawberries | Watermelon
- Lemon Sour – Lemon | Orange | Pineapple | Sugar fruit

Prices are GST inclusive