

Where food and service work in harmony

ENTRÉE

Confit garlic herb Panini (v) \$12

Dukka, olive oil, balsamic reduction, basil pesto, with freshly baked sourdough (v) (h) \$14

Prawn & watermelon salad with roasted cashews, Persian feta, dijon vinaigrette (gf) (h) \$22

Peking duck spring rolls with tamarin sauce & Asian salad \$22

Sweet corn & zucchini fritters with mango & chilli glaze, labna, parmesan crisp, & avocado salsa (v) (h) \$18

Pan seared scallops with celeriac puree, salmon pearls, pancetta crisps, sauce verte (h) \$25

Sydney rock oysters \$3.50 each

Natural, Pickled ginger, Lemongrass & salmon roe, Maple bourbon Kilpatrick
Tomato basil & citrus

MAIN

Fish of the day, please ask our waiter for tonight's special MKP

Twice cooked pork belly, with king oyster mushroom, sautéed baby spinach, wild rice, plum gel, pan jus \$34

Mediterranean lamb back strap, with heirloom tomato, kalamata olives, fresh oregano, Israeli cous cous & tzatziki (h) \$36

Salsa verde chicken with zucchini pearls, asparagus, potato rosti, cream cheese sauce (gf) \$34

Stuffed char grilled bell pepper with black rice, roast vegetables, spicy lentils, tomato broth (v) (gf) (h) \$32

OFF THE GRILL

Any of the following steak prices include your choice of a side & sauce

250gm Grain fed eye fillet \$46

250gm Grain fed scotch fillet \$44

25gm Wagyu rump \$40

SAUCES—red wine jus (gf) (df), forest mushroom, béarnaise, garlic pepper, dienne

additional sauce \$1.50 each

SIDES

Rustic cut chips with saffron aioli

Chickpea salad, with heirloom tomato, bell pepper, English cucumber, Spanish onion, house vinaigrette (v) (gf)

Green bean & snow peas in silvered almond butter (v) (gf)

Roast pumpkin with Persian feta, honey, pepita seeds (v) (gf) (h)

Where food and service work in harmony

DESSERT

Lychee sago with summer fruits, mango sorbet, wafer pencil \$17

Dark chocolate panna cotta with fresh seasonal fruits, elder flower gel, vanilla ice cream, Persian floss, pistachio biscotti \$17

Deconstructed apple & coconut crumble with apple gel, double cream, anglaise, apple compote, vanilla ice cream, ginger snaps \$16

Cheese board with chefs selected 3 gourmet cheeses, dried & fresh fruits, quince paste, nuts & crackers \$25

Affogato with honeycomb ice cream, espresso shot, frangelico \$18

Please ask our wait staff for gluten or dairy free dessert options

Liqueur Coffee's \$13

Sweet Irishman ~ Jameson whiskey, dash of bailey's & butterscotch schnapps, heavy cream caramel swirls

Burnt Orange Pearl ~ Cointreau, whipped cream, orange rind

Layered Hot Shot ~ Galliano, floaty espresso vanilla ice-cream side

Spanish Tango ~ Tia Maria, dash of rum, whipped cream, grated chocolate
(don't forget to ask for a little sugar syrup to sweeten things up)

Herbal tea's & espresso's
\$4 cup \$4.90 mug

(gf) gluten free (df) dairy free (v) vegetarian (h) healthy