

STARTERS

Chef's Crafted Soup of The Day	\$12.50
Classic French Onion Soup with French Bread and Gruyere Cheese	\$13.50
Plum Tomato Gazpacho with Vegetable Tapenade and Extra Virgin Olive Oil	\$16.50
6 Shucked Oysters with Tomato Salsa and Lemon	\$29.50
Salmon Carpaccio Atlantic Salmon, Shaved Fennel, Orange, Basil and Garlic Aioli	\$17.30
Belgian Endive Rocket Salad with Blue Cheese and Candied Walnuts	\$17.30
Garlic Butter Escargots, Chive Brioche and Roasted Tomato Jus	\$17.50
Australian Scallops and Pencil Asparagus, Golden Corn Puree and Beetroot Verjuice	\$25.00
Calamari Fritti with Garlic, Lemon Mayonnaise and Watercress	\$15.50
Pan-roasted Quail and Fig Salad with Mustard Seed Vinaigrette	\$21.00
Classic Caesar Salad with Grana Padano and Crisp Pancetta	\$15.60
Buffalo Chicken Wings Tossed with Chilli Sauce with Blue Cheese Dip and Celery Sticks	\$15.50
BBQ Baby Octopus Salad with Sundried Tomato, Red Onion and Salad Greens	\$18.50

THIN CRUST PIZZA

Parma Ham, Marinated Tomato Bocconcini and Arugula	\$21.00
Pepperoni, Tomato and Basil	\$21.00
Shredded Chicken, Artichoke and Basil Pesto	\$21.00
Margherita Plump Tomato and Fresh Basil	\$19.00
Smoked Salmon, Lime and Cream Cheese with Baby Spinach	\$22.00
Honey Baked Ham and Pineapple with Mozzarella	\$21.00
Crab, Prawn, Mussel, Calamari, Dill and Lemon Pepper	\$23.50
Make Your Own Pizza A Pizza Margherita with your choice of toppings at \$2.50 each! Shrimps Pork Salami Roasted Chicken Mushroom Tomato Slice	\$19.00

All prices are subject to 10% service charge and prevailing Government taxes



SANDWICHES

Pool Grill Burger Char-grilled 100% ground beef patty, cheddar, pickled cucumber, iceberg lettuce, tomato classic cut chips and ranch dressing	\$21.50
Wagyu Beef Burger with Caramelised BBQ Onion Rocket and Tomato with Classic Cut Fries	\$27.40
Lemon Pepper Chicken Avocado Sandwich on Panini with Salad Greens on Panini with Salad Greens	\$17.50
Slow Roasted Balsamic Mushroom, Rocket and Tomato on Sourdough	\$14.50
Club Sandwich Shaved turkey breast, bacon, iceberg lettuce and tomato in three layers of toast	\$19.00
Roasted Beef, Rocket, Bell Pepper and Tomato on Ciabatta Loaf	\$18.00
Toasted Maple Mustard Ham, Cheddar Sandwich with Crisp and Salad Greens	\$15.00
BLT Toasted foccacia with crispy smoked bacon, iceberg lettuce, tomato and chips	\$18.50

MAINS

Salmon Fillet, Ricotta Macadamia Crumble, Celeriac Rosti and Tomato Basil Sauce	\$33.50
Braised Veal with Porcini Mushroom Ragout, Buffalo Mozzarella and Organic Pappardelle Pasta	\$28.90
Rare Roasted Tuna, Saffron Risotto, Smoked Mussels, Snow Pea and Tomato Salad	\$38.40
Barramundi with Prosciutto Over Crayfish and Potato Mash in Fennel-tomato Sauce	\$42.50
Grain-fed Aged Angus Beef Tenderloin, Foie Gras, Roasted Shallots and Burgundy Jus	\$48.50
Casino Beef Sirloin, Roasted Parsnips, Field Mushrooms and Green Pepper Jus	\$43.50
Tasmanian Grain-fed Lamb Loin with Sumac, White Bean Polenta, Brocolini and Rosemary Jus	\$37.00
Linguine Pasta with Artichoke, Baby Organic Spinach, Persian Feta in Vine Ripe Tomato Sauce	\$28.50
Tiger Prawn Tagliati with Chilli, Caper Berry and Rocket	\$28.50
Whole Wheat Penne Pasta, Wild Mushrooms, Pine Nuts and Parmigiano Reggiano	\$24.50
Grilled Baby Chicken, Roasted Kipfler Potato and Organic Baby Spinach in Lemon Mustard Sauce	\$29.00
Beer Battered Cod Fillets with Salad Greens, Sea Salt and Lemon Cheeks	\$27.50
Black Mussels with Martini Rosso Tomato Sauce, Vegetable Spaghetti and Gremolata	\$32.00
Braised Lamb Shank, Lentil Ratatouille and Slow Roasted Tomato	\$35.60
Aged Grain-fed Sirloin and Half Maine Lobster with Grilled Asparagus and Béarnaise Sauce	\$58.00

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DESSERTS

Soft-centred Dark Chocolate Pudding with Rum Panacota and Roasted Pineapple	\$13.50
Ginger-Scented Chocolate Mousse with Mango and Passion Fruit Salad	\$13.50
Vanilla Bean Crème Brulee with Poached Kumquat, Sesame Waffle and Vanilla Bean Ice-cream	\$13.50
Cointreau Soaked Savarin with Citrus Salad and Vanilla Bean Almond Cream	\$15.00
Minted Berries "Romanoff" with Sable Crumble	\$15.50
Pavlova with Passion Fruit Butter and Strawberries	\$13.50

