

DINNER

ENTRÉE'S

Turkish bread with Persian feta, Cobram Estate extra virgin olive oil and dukkah				\$8.00
Grilled pumpkin bread with marinated Gordal olives and vincotto (v)				\$8.00
Oysters – Ayer peninsula oysters served on aromatic rock salt with lemon				
	Natural	(6)	\$18.00	(12) \$32.00
	Margharita granita	(6)	\$18.00	(12) \$32.00
	Kilpatrick	(6)	\$18.00	(12) \$32.00
Warm salad of confit duck leg with roquette, caramelized onion, parmesan, vine tomatoes and blood orange oil.				\$15.50
Stack of local crab with aioli, avocado, grapefruit and lemon and shellfish emulsion.				\$12.50
Honey Pumpkin cashew and Persian feta salad with roquette, deep fried shallots, Spanish onion and honey mustard dressing.				\$15.50
Reflections Mezze platter, grilled Turkish bread and house made hummus with grilled Mooloolaba prawns, margarita granita oysters, salt and pepper squid, Gordal olives and Persian feta.				\$30.00

MAINS

Butternut pumpkin and Tasmanian smoked salmon risotto with shaved parmesan, aged balsamic and salmon crackling . \$22.00

Sesame crusted Tasmanian salmon with zested Dutch cream mash with herb salad & salsa verde. \$24.00

Pan-fried market fish with chili & lime risotto filled squid with capsicum glaze and baby herb salad \$22.50

Free range chicken breast filled with chili and garlic prawns. Served with a fine herb, vine tomato and water chestnut salad. \$27.00

House made pumpkin and chili ravioli grande with romesco , grilled zucchini ribbons and crisp fried eggplant skin (v) \$18.00

GRILL

All items served on a grilled polenta cakes with Tuscan tomato relish and Joseph's Estate olive oil.

- Grilled Queensland barramundi \$25.00
- Grilled lamb rump \$26.00
- Grilled 100 day grain fed beef rump. (300gm) \$29.00

SIDES

- Steamed Asian greens, Chinese broccoli, bok choy, snake beans with kecap manis. \$8.00
- Garden salad with mesclun greens , snow pea shoots, cress, mung beans and soft herb vinaigrette \$8.00
- Roquette and parmesan salad with aged balsamic and extra virgin olive oil \$8.00
- Steamed cocktail chats pan-fried with chorizo sausage and Italian parsley \$8.00
- Chunky chips with aioli \$8.00

DESSERTS

Trio of sorbets with fresh fruit, passion fruit coulis and spearmint. \$12.00

Tiramisu layered with espresso soaked sponge, mascarpone and liqueur finished with macerated cherries and biscotti. \$12.00

Traditional lemon tart with mandarin sorbet and mascarpone. \$12.00

Coconut and passion fruit tart with roasted coconut ice cream \$12.00

Seasonal fruit platter with mandarin and kaffir lime sorbet (g/f & dairy free) \$12.00

A selection of fine cheese with spiced pear paste, muscatel grapes and honeycomb.

Two Cheeses. \$12.00 Three Cheeses. \$16.00

