

DELI KITCHEN

White tomato soup	16
Flageolet, goat's cheese tortellini	
Tuna tartare	19
Quail eggs, gazpacho, chervil	
Black Rock Salmon	20
Yabbies, finger lime caviar	
Air dried Wagyu	22
Burrata, rocket, Yellingbo olive oil	
San Daniele	19
Prosciutto, rockmelon	
Antipasto	24
A taste from our deli	
Quail	20
Paysanne salad	
Seared tuna	19
Duck confit, seaweed salad	
Salad bowl	15
Rocket, mesclun, red onions, chopped eggs, pancetta, sherry vinegar dressing	
Caesar salad	18
Shaved Reggiano, garlic croutons, anchovies	
Caprese	19
Buffalo mozzarella, tomato, basil, Yellingbo olive oil	

CRUSTACEAN BAR

Seafood platter (for two)	70
Selection from our crustacean bar	
Oysters (½ dozen)	20
Coffin Bay Tasmanian Sydney Rock	
Sherry vinegar, shallots, lemon	
Blue swimmer crab	28
Linguini, tomato, chilli	
Scallops	26
Rhubarb mayonnaise, duck liver, rhubarb syrup	
Prawn cocktail	28
Cocktail sauce, horseradish cream avocado	
Crab cakes	24
Remoulade sauce	

SUSHI – SASHIMI

Assorted sushi	
Small	18
Large	34
Assorted sashimi	
Small	18
Large	34

GRILL

Grain fed

Tenderloin, 250g	120 day	45
Sirloin, 250g	250 day	42
New York steak, 400g	120 day	50

Grain fed, dry aged, 30 day

Porterhouse, 800g (for two)	150 day	85
Rib eye, 400g	120 day	50
yearling on the bone		

Grass fed

Rib eye, 400g, on the bone	36 months	48
Tenderloin, 250g	36 months	43

Pork cutlet

High country, 300g		33
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Corn fed chicken

Breast, lemon, olive oil	33
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Double lamb cutlets

Tasmanian Cressy farm, 200gr	36
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Spatchcock

Garlic confit, olive oil	33
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Mixed grill (for two)

	73
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Salmon

Tasmanian, 200gr	33
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Yellow fin tuna

Port Lincoln, 200gr	35
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Seafood mixed grill (for two)

	75
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SAUCES – CONDIMENTS

Béarnaise, red wine, green peppercorn,
tomato capsicum relish

Mustards, horseradish cream

WOOD OVEN

Prawns	48
Garlic, chilli, thyme	
Kingfish, mussels, scallop, calamari	35
Seafood broth, rouille, crusty bread	
Pork fillet	32
Tomato, red onion, verjuice	
Wagyu rump	38
Shallots, mushrooms, pancetta	
Twice cooked lamb	32
Asparagus, baby carrots, salsa verde	
Rabbit lasagne	38
Rabbit loin, morels, peas, green salad	
Focaccia	16
Tomato, buffalo mozzarella, olives	

SIDES

Cut chips	8
Creamy or garlic mash	8
Sautéed mushrooms	8
Herbs, hazelnut, garlic	
Baby carrots	8
Wood oven roasted, sumac salt	
Broccollini	8
Sautéed or steamed	
Flageolet	9
Garlic, orange, Persian feta, thyme	
Gnocchi	9
Truffle cream	
Asparagus risotto	12
Carneroli rice, asparagus, Reggiano	

WOK – STEAMER

Hot and sour seafood soup	16
Steamed dim sum	
Prawn dumpling	10
Pork and prawn dumpling	10
Vegetable dumpling	10
Hor fun noodles	35
Prawns, scallops, calamari, egg gravy	
Mulloy	35
Steamed, ginger, soy, coriander	
Wok fried chicken	28
Chilli, black bean, soya sauce	
Scallops	34
Wok fried, asparagus, XO sauce	
Prawns	38
Black pepper	
Chilli bugs	35
Moreton Bay bugs, Singapore style	
Squid	24
Salt and pepper, garlic	

CHINESE BARBEQUE

Char siu pork	16
Roasted pork	16
Roasted duck	18
Soya chicken	16
Barbecue combination platter	32

SIDES

Stir-fried greens	8
Seasonal Asian greens	
Roast duck	12
Jelly fish salad	
Wok fried rice noodles	12
Beef, prawns, spring onions	
Fried rice	12
Vegetable, chicken or beef	

PÂTISSERIE

Chocolate mousse 16

Hazelnut, raspberry

Rhubarb crumble

Strawberries, vanilla bean gelato

Apricot Melba

Redcurrant, torrone ice cream

Chocolate fondant

Crème anglaise, chocolate Gelato

Banana Mille Feuille

Butterscotch sauce

Crêpes

Citrus fruits, lemoncello

Espresso brulee

Pistachio biscotti

Ice cream & sherbet

A selection from our patisserie

Collins Kitchen sharing plate (for two) 32

CHEESE

Maffra Brie 9/50g

White mould, cow's milk, Victoria

Burrata

Stretched curd, Buffalo's milk, Queensland

Red Square

Washed rind, cow's milk, Tasmania

Maffra Raclette

Semi hard, cow's milk, Victoria

Milawa Ceridwen

Soft, goat's milk, Victoria

Maffra Cheddar

Cloth wrapped, cow's milk, Victoria

Jumbanna

Blue mould, cow's milk, Victoria