

DELI KITCHEN

Tuscan bean soup	16
Cannellini beans, oxtail, crusty bread	
Smoked ocean trout	23
Cod brandade, avocado, osetra caviar	
Seared salmon	25
Eel, seaweed, ponzu sauce	
Air dried Wagyu	23
Liverwurst, Istrian salami	
Jamón Ibérico	21
Recebo, 20 month aged	
Antipasto	27
A taste from our deli	
Raclette	18
Oven baked, cheese, potato, cornichons, onion	
Caesar salad	19
Reggiano, croutons, pancetta, anchovies	
Caprese salad	23
Vine tomato, eggplant, mozzarella, balsamic	
Smoked duck breast	23
Hazelnut, spiced grapes, orange	
Venison tartar	25
Quail eggs, truffle peaches, pea vinaigrette	

CRUSTACEAN BAR

Seafood platter	35
Selection from our crustacean bar	
Oysters (½ dozen)	20
South Australian	
Tasmanian	
Sydney Rock	
Sherry vinegar, shallots, lemon	
King prawn	27
Moreton Bay bugs, asparagus, peppers	
Salmon cakes	24
Black Rock salmon, chilli and lime remoulade	
Seared scallops	25
Pumpkin, tomato, pine nuts, sherry	

SUSHI – SASHIMI

Assorted sushi	
Small	18
Large	36
Assorted sashimi	
Small	18
Large	36

GRILL

Grain fed, dry aged, 30 day Porterhouse, 800g (for two)	120 day	90
Grain fed Sirloin, 250g	200 day	45
Grass fed Tenderloin, 250g, free range		47
Rib eye, 400g, dry aged		58
Mayura Wagyu beef, dry aged, 30 day Rib eye, 500g (for two)		75
Pork cutlet Berkshire, 250g		34
Mixed grill (for two)		75
Corn fed chicken Breast, Victoria, 220g		35
Double lamb cutlets Gippsland farm, 200g		45
Salmon steak Tasmanian, 200g		36
King prawns Queensland, 300g		43
Seafood mixed grill (for two)		80

SIDES

Cut chips	8
Creamy or garlic mash	8
Mushrooms Sautéed, almond gremolata	8
Young carrots Wood roasted, Manuka honey, orange, lemon salt	8
Broccolini Sautéed or steamed	8
White polenta Mascarpone, truffles	10
Salad bowl Seasonal leaves, red onions, eggs, pancetta Sherry vinegar dressing	12

SAUCES – CONDIMENTS

Béarnaise, red wine, green peppercorn, mushroom, spiced apple
Mustards, horseradish cream, tomato capsicum relish

STOVE

Pappardelle	25
Duck, porcini, port	
Capellini	26
Artichokes, Tasmanian truffles, pecorino	
Fettuccine	25
Wild boar, chestnut, pistachio	
Squid ink linguini	25
Moreton Bay bugs, calamari, Dijon mustard	
Beetroot risotto	23
Bresaola, stilton mascarpone cream, walnut	
Spaghetti	28
Crab meat, chilli, tomato, prawns, martini	
Cappelletti	26
Oxtail, scallops, almond amaretti	

WOOD OVEN

Hapuka fillet	40
Ocean jacket cheeks, prawns, bug bisque	
Creamy braised cheek	38
Wagyu beef, white polenta, pinto beans	
Creamy braised shank	36
Smoked lamb, black lentil, baby carrots	
Venison	36
Duck pie, baby beets, spiced apple, Calvados	
Guinea fowl	38
Pistachio, goose liver, parsnip, pancetta	
Pork fillet	34
Haricot bean cassoulet, fennel, thyme	
Focaccia	12
Garlic, thyme, Yellingbo olive oil, sea salt	

WOK – STEAMER

Wonton soup	16
Egg noodle, prawn wonton, barbecue pork	
Steamed dim sum	
Prawn dumpling	11
Pork and prawn dumpling	11
Vegetable dumpling	10
Wagyu beef	35
Wok fried, black pepper, steamed rice	
Pork spare ribs	34
Sweet hoisin sauce	
Singapore chicken curry	27
Coconut milk, chilli, chat potato	
Steamed fish	36
Ginger, garlic, Shao Xing wine	
Chilli bugs	44
Wok fried, Moreton Bay, Singapore style	
King prawns	43
Wok fried, XO sauce	

CHINESE BARBEQUE

Char siu pork	16
Roast pork	16
Roast duck	18
Soya chicken	18
Barbeque combination platter	36

SIDES

Stir-fried greens	8
Seasonal Asian greens	
Braised tofu	12
Szechuan style, minced pork	
Fried rice	12
Vegetable, chicken or beef	
Egg noodles	14
Prawns, beef, lime, chilli	

PÂTISSERIE

Baileys cheesecake 16

Chocolate fudge, hazelnut ice cream

Roasted pear crumble

Spiced ice cream, honey flakes

Chocolate toblerone

Hazelnut mousse, gianduja chocolate,
white chocolate, hazelnut ice cream

Chocolate fondant

Crème anglaise, vanilla gelato

Lamington

Dark, white, milk chocolate sauce, coconut

Yoghurt, orange blossom pudding

Warm rhubarb soup, vanilla ice cream

Crêpes

Caramelized banana, Calvados ice cream

Gundowing ice cream and sherbet

A selection from our patisserie

Collins Kitchen sharing plate (for two) 32

CHEESE

Wicked Triple Cream 10/50g

White mould, cow's milk, Tasmania

Woodside Figaro

Washed rind, vine wrapped, goat's milk,
South Australia

Tarago Jensen's Red

Washed rind, cow's milk, Victoria

Heidi Raclette

Semi hard, cow's milk, Tasmania

Ashgrove Rubicon Red

Matured cheddar, cow's milk, Tasmania

Sapphire Blue

Blue mould, cow's milk, Victoria

Collins Kitchen sharing plate (for two) 18/90g