



THE PROMENADE CAFE



## to share

### Fresh Seafood Stand for Two (S) - 85

Mooloolaba Prawns | Pacific Oysters | Cooked Swimmer Crab |  
Green Lip Mussels | Balmain Bugs

### Anti-Pasto Platter (S) - 29

Serrano Ham | Wagyu Bresaola | Smoked ASC  
Tasmanian Salmon | Buffalo Mozzarella | Pickled Vegetables |  
Kalamata Olives | Garlic Bread

### Sonoma Artisan Bread Basket (NF) - 14

Sonoma Rosemary Focaccia | Country White Sourdough |  
Alto Olive Oil | Cultured Butter

### Pacific Shucked Oyster - 7 each

(GF, DF, NF)

Mignonette sauce | Watercress

### Salt Baked Organic Beetroot (\*) - 28

Roasted Pumpkin | Coconut Curd | Aged Balsamic

### Buffalo Mozzarella (NF) - 27

Marinated Medley Tomatoes | Puffed Rice Crackers |  
Tarragon Dressing

### Zucchini Flowers with

### Lemon Scented Ricotta - 26

(Vegan option available)

Puy Lentils | Smoked Tomato | Taleggio

### Poached Salmon and Tuna (S) - 28

Kaffir Lime Coconut | Salmon Caviar | Furikake | Wakame

### Spiced Lamb Neck and Goat Cheese

### Croquettes - 28

Smoked Mustard Maple Sauce | Meredith Fetta | Organic Beetroot

## mains

### Pumpkin Ravioli (V) - 38

Truffle Pumpkin Velouté | Roasted Pepita Seeds |  
White Truffle Oil | Brown Butter | Mascarpone

### Butter Poached Chicken - 38

Burnt Corn Salsa | Oyster Mushroom | Fermented Black Garlic

### Fresh Fettuccine (S) - 39

Prawns | Scallops | Squid | Tomato Medley |  
Prawn Chilli Butter

### Market Fish of the Day (GF, S) - 43

Lemon Myrtle Chimichurri | Stewed Plum | Parsnip Puree

### Tajima Wagyu Beef Cheek (NF) - 42

Horseradish Sour Cream | Organic White Polenta | Red Radish

### Hawksbury Duck Leg Confit - 39

Carrot and Star Anise | Braised Puy lentils | Grilled  
Peach

### Slow Cooked White Pyrenees

### Lamb MSA - 42

Organic Barley Risotto | Braised Fennel

Please let one of our staff know if you have any special dietary restrictions, food allergies or food intolerances.  
GF. Gluten Free | DF. Dairy Free | NF. Nut Free | P. Pork | S. Sustainable Seafood | ★ Healthy Choice | V. Vegetarian |  
15% service charge will be added to the final bill on public holidays.



# THE PROMENADE CAFE

## premium meats from the grill

Served with choice of one sauce and side

### Sirloin - 52

MBS3 | Brooklyn Valley, VIC | 250GM

### Scotch Fillet - 59

MBS2+ | Riverine, NSW | 300GM

### Wagyu Fillet - 69

MB5 Tajima Wagyu | Griffith Farms, NSW | 220GM

Chef recommends: best eaten medium-rare

### Rib Eye - 74

Dry Aged | Brooklyn Valley, VIC | 400GM

*Sauces:*

*Hot English Mustard;*

*Grain Mustard;*

*Horseradish Cream;*

*Béarnaise (GF);*

*Peppercorn Sauce (GF);*

*Red Wine Jus (GF).*

## sides - 12

### Steak Cut Fries - (DF)

### Mix Leaf Salad - (G, DF)

*Cherry Tomato | Green Bean | Chardonnay Vinaigrette*

### Rocket Leaves - (GF)

*Aged Parmesan | Balsamic Reduction*

### Creamed Desiree Potato with Burnt Butter - (NF)

## desserts - 24

### Vanilla Short Bread Wreath - (NF)

*Silky Chocolate Mousse | Pumpkin Ganache |*

*Double Cream | Pomegranate Jelly*

### Caramelized Apple - (NF)

*Calvados Mousse | Cinnamon Crumble | Vanilla Anglaise*

### Vegan Lemon Tart - (VEGAN, GF)

*Blueberry Compote | Coconut Yogurt | Pomegranate*

*Molasses Crisp*

### Banana and Strawberry S`mores

### dip - (GF, NF)

*Orange Biscuits*

## australian cheese

Served with homemade crackers, dry muscatel grapes & quince paste

### Adelaide Hills Truffle Brie - 18

*Milky Flavour | Soft and Creamy*

### King Island Blue - 18

*Natural Rind of Blue and White Mould |*

*Mild Creamy Texture*

### Maffra Aged Rind Cheddar - 18

### Selection of Three Cheeses - 38

*Brie Cheese | Blue Cheese | Cheddar Cheese*

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