

The Promenade Café – DINNER MENU

To Share

Fresh Seafood Stand for Two 85

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

Charcuterie Board 29

Assorted cold cuts | Pickled vegetable | Grilled garlic bread | Kalamata olives

Oven Baked Focaccia 8

Rosemary salt | Cultured butter

Sydney Rock Oysters On Ice NF 6PC 32

Pepper Berry Granita | Lemon

Appetizer

Zucchini Flowers ,NF 26

Deep fried zucchini flower, buffalo ricotta, green peas (Vegan on request)

Poached Salmon and Tuna , NF 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 38

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

Butter Poached Chicken 38

Burnt Corn Salsa | Oyster Mushroom | Fermented Black Garlic

Seafood Pappardella 39

Prawn | Harvey bay scallops | Mussels | Chilli butter

Pappardelle Pasta 32

Wagyu beef bolognaise | Napolitana sauce (Gluten free pasta available on request)

Market Fish of the Day 43

Pan fried fish | Pico de gallo | Charred broccolini | Lilliput capers

Slow Cooked Beef Cheek NF 43

Sweet potato purée | Burnt heritage carrots | Braised kombu

Premium Meats

From the Grill

Served with your choice of sauce and serve of thick cut chips or mixed leaf salad

MBS3 Sirloin * 52

Brooklyn Valley, VIC - 250GM

MBS2+ Scotch Fillet * 59

Riverine, NSW - 300GM

Dry Aged Rib Eye * 76

Brooklyn Valley, VIC - 400GM

Sauces

Smoked garlic butter / Red wine jus / Forrest mushroom sauce

 Gluten Free  Dairy Free (NF) Nut Free · (P) Pork ·  Sustainable Seafood · * Healthy Choice ·  Vegetarian · (V) Vegan

Food prepared in our kitchen may contain the follow traces: milk, eggs, wheat, peanuts and tree nuts. If you have a food allergy, please notify our team members upon arrival. Please note that a 15% service charge will apply on public holiday.

Sides


10

Buttered green vegetable, fried garlic ,NF

Mixed green leaves, heirloom tomatoes,
chardonnay dressing  ,NF

Oven roasted spiced field mushroom,
garlic yoghurt ,NF


Potato mousseline with burnt butter ,NF


Steak cut fries ,NF

Desserts

22

Fig & almond tart, cinnamon
ricotta, Manuka honey crisp, vanilla
anglaise

Lemon tart, coconut yoghurt, berry
compote  VEGAN,NF

Passion fruit soup, raspberry and
lemon  VEGAN ,NF

Banana cake, bitter sweet chocolate
mousse, orange ganache, fresh
berries ,NF

Australian Cheese

Served with homemade crackers & quince paste

King Island Black Label Brie 18

*Milky flavour | Faint aroma of mushroom |
Ripened*

King Island Blue 18

*Natural rind of blue and white mould | Mild
creamy texture*

Maffra Aged Rind Cheddar 18

Selection of Three 38

Brie Cheese | Blue Cheese | Cheddar Cheese

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