



THE PROMENADE CAFE



SANOMA ARTISAN BREAD BASKET 14
 Sonoma Sourdough Bread | Lavoche | Focaccia | Aged Balsamic |
 Pepe Saya Cultured Butter

ANTI-PASTO PLATTER FOR TWO (S) 29
 Ibérico Ham | Wagyu Bresaola | Smoked ASC Tasmanian Salmon
 Buffalo Mozzarella | Pickled Vegetables | Kalamata Olives | Garlic Bread

SMALL PLATES

ROASTED HEIRLOOM CARROTS (VEGAN) 23
 Home-made Hummus | Dukkah Spices

HOME SMOKED TASSAL SALMON (NF) 28
 Coconut Chilli Lime Broth | Lemon Myrtle | Tom Yum Chilli Oil | Baby Coriander

IBÉRICO HAM 26
 Dwarf Truffle Peaches | Sanoma Sourdough | Baby Rocket

ZUCCHINI FLOWER WITH LEMON SCENTED RICOTTA (VEGAN OPTION AVAILABLE) 26
 Buckwheat Porridge | Smoked Tomato | Shaved Taleggio

PUMPKIN RAVIOLI (V) 27
 Truffle Pumpkin Veloute | Roasted Pepita Seeds | White Truffle Oil | Brown Butter |
 Aged Balsamic | Mascarpone

MAIN PLATES

TRUFFLE MUSHROOM RISOTTO (GF, VEGAN) 32
 Arborio Rice | Mixed Wild Mushroom | Black Truffle Salsa

BAKED SPINACH MASCARPONE CANNELLONI (V) 37
 Hickory Smoked Tomato | Wild Mushroom | Parsley and Shallot Butter |
 Grana Padano

BANNOCKBURN FREE RANGE CHICKEN BREAST (GF, NF) 38
 Marjoram Pea Risotto | Pea Purée | Piquillo Pepper Salsa | Madeira Jus

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 | EF. Egg Free | P. Pork | S. Sustainable Seafood | ★ Healthy Choice | V. Vegetarian | 15% service charge will be added to the final bill on public holidays.



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FRESH LINGUINI SEAFOOD (S)	39
Prawns Scallops Squid Tomato Medley Prawn Chilli Butter Lemon Thyme	
MARKET FISH OF THE DAY (GF, S)	43
Cauliflower Textures Bush Tomato Relish Spiced Broth	
BERKSHIRE SPICED PORK RIBS (NF, P)	42
Carrot Mustard Puree Smoked Shimeji Mushroom Batlow Green Apple	
JUNEE PRIME LAMB RACK (GF, NF)	46
Organic Polenta Salt Baked Celeriac Blackened Eggplant Gippsland Sheep Curd Lamb Jus	
SOY GLAZED BRAISED BEEF (DF, NF)	46
Edamame Puree Broccolini Pickled Shallots	

FROM THE GRILL SERVED WITH CHOICE OF ONE SAUCE AND SIDE

BROOKLYN VALLEY DRY AGED BEEF RIB EYE BONE IN 450GM	72
CAPE GRIM BEEF TENDERLOIN	52
BEEF WAGYU RUMP TAJIMA STEAK MB6+ 250GM	44
150 DAYS AGED RIVERINE SIRLOIN STEAK 250GM	44

Choose One Sauce from below:

Hot English Mustard | Grain Mustard | Horseradish Cream

Béarnaise | Peppercorn Sauce | Mushroom Sauce | Red Wine Jus

And, Choose One Side from below:

Steak Cut Fries | Wok-fried Seasonal Greens | Rocket Leaves

Creamed Désirée Potato

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SIDES

STEAK CUT FRIES (DF)	10
CREAMED DÉsirÉE POTATO (GF)	10
ROAST CAULIFLOWER Cumin Spiked Cauliflower Green Peas	10
MIX LEAF SALAD (GF, DF) Cherry Tomato Green Bean Chardonnay Vinaigrette	10
ROCKET LEAVES (GF) Aged Parmesan Balsamic Reduction	10
WOK-FRIED SEASONAL GREENS Garlic Soy	10

CLASSICS

GRILLED HALLOUMI SALAD (★, V) Buckwheat Beetroot Almond Avocado Pepitas Persian Feta Pomegranate Seeds	24
SALT & PEPPER SQUID (S, DF) Papaya and Cabbage Salad Soy and Wasabi Citrus Dressing	29
GOURMET BURGER (P) Lettuce Tomato Aged Cheddar Onion Fried Egg Bacon Gherkin Avocado Choose One filling from below: Wagyu Beef Grilled Chicken ASC Tasmanian Salmon	28
CLASSIC CAESAR SALAD (P) Choose One Topping from below: Grilled Chicken ASC Tasmanian Smoked Salmon Tiger Prawns	29
NASI GORENG Jasmine Rice Prawns Chicken Satay Sticks Fried Egg Chilli Sambal	38
BUTTER CHICKEN MASALA Saffron Rice Cucumber Raita Garlic Naan	39

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DESSERT

22

WARM CHOCOLATE AND ALMOND CAKE (GF)

Pistachio Soil | Berry Garden | Double Cream

PUMPKIN CUSTARD (GF, NF)

Maple Syrup Cream | Cinnamon Crumb | Plum Compote

HIGH PROTEIN BANANA COCONUT AND CHIA SEED CREAM PIE (VEGAN, GF, NF)

Cocoa Sauce | Vanilla Tuile

DARK CHOCOLATE AND RASPBERRY S'MORES DIP (NF)

Orange Cracker

**AUSTRALIAN CHEESE SERVED WITH HOMEMADE CRACKERS
& QUINCE PASTE**

18

KING ISLAND BLACK LABEL BRIE

Milky Flavour | Faint Aroma of Mushroom | Ripened

KING ISLAND BLUE

Natural Rind of Blue and White Mould | Mild Creamy Texture

MAFFRA AGED RIND CHEDDAR

SELECTION OF THREE CHEESES

38

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