





# THE LIVING ROOM

## ALL DAY DINING (10:00 to 22:00)



Entrees & Snacks	\$
Marinated Alto olives  	9
Artisanal organic sourdough, Pepe Saya cultured butter 	8
Sydney rock oysters, shallot mignonette 	5 each
David Blackmore wagyu beef bresaola, homemade pickles, sourdough	25
Antipasti platter, Australian charcuterie & cheese with condiments	26   50
Marinated snow crab salad, pickled daikon, watermelon & vanilla gazpacho 	28
Porcini, gruyere & spinach arranchinis, pesto dip 	18
Fried panko tiger prawns, sweet chilli sauce, coriander, lime	18
Chicken Caesar salad, croutons, parmesan & bacon	22
Darling River Kangaroo tartare, king oyster mushroom, macadamia, egg yolk	26
Tuna nicoise salad, soft quail egg, green beans & tomatoes, lemon dressing 	28

 Vegetarian  Gluten free  Healthy option

Please kindly advise a member of our team should you have any food allergies or dietary requirements

*10% surcharge applies on public holidays*

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SANDWICHES & PASTA	\$
Fried haloumi cheese, beetroot slaw, hummus, spinach wrap, sweet potato fries 	22
Club sandwich, chicken, bacon, tomato, egg	26
Crispy soft shell crab roll, Sarachi mayonnaise, Asian slaw	28
Wagyu beef burger, cheese, lettuce, tomato, crispy onion	26
Portuguese chicken burger, Peri-Peri sauce, lettuce, Spanish onion, tomato	26
Prawn linguini, heirloom tomatoes, chili and basil	28
Penne or linguini pasta	
Arrabiata 26    wagyu bolognaise 30	

All sandwiches and burgers are served with a choice of salad or chips

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MAIN COURSES	\$
Slow cooked eggplant, walnut butter, blue cheese, crispy beluga lentils, shiso leaves 	32
Crispy battered fish fillet, chips, tartar sauce & lemon	28
Teriyaki glazed Tasmanian salmon, wasabi mashed potato, sautéed green vegetables	36
Cone Bay Barramundi, seasonal vegetables	39
Peri-Peri chicken, basmati rice, cucumber, tomato, fresh coriander	36
Grilled beef tenderloin, onion jam, lettuce hearts, peppercorn jus 	45
SIDES	
Chips	10
Steamed rice 	10
Vegetable cocotte 	10
Roasted beet salad, preserved cherries, thyme oil & dill 	12
Heirloom tomato & basil salad, cow's milk straciatella, burnt apricot butter  	12
Classic Dutch cream pomme puree  	12

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DESSERT & CHEESE

Marinated raspberries with pomegranate liqueur <i>Black sesame, caramelized almonds, cornflake ice cream</i>	\$21
The “classic” crème brûlée, Bourbon vanilla ☒	\$19
Valhrona chocolate entremets, hazelnut & coffee	\$19
Summer Pavlova, red fruits, vanilla & yoghurt, strawberry consommé ☒	\$19
Selection of homemade ice cream and sorbet (3 scoops) ☒	\$19
Selection of three Australian cheeses	\$18
Selection of five Australian cheeses	\$28

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