



# the living room

## Appetisers

Warm Garlic Turkish Bread	8
Warm Turkish bread (v, vegan, gf bread optional) served with extra virgin olive oil and balsamic reduction.	8
... add one or two dips	
- Smoked tomato salsa (gf)	4
- Caramelised onion, preserved lemon and thyme (gf)	4
Warmed Olives (gf)(v) Kalamata, Sicilian, Spanish and Ligurian olives with rosemary, garlic and a touch of chilli	9
Tomato Bruschetta (v) toasted ciabatta with sliced Roma tomatoes, buffalo mozzarella, basil, olive oil and balsamic reduction	12
Oysters Natural (gf) with lemon	3.5 each
Oysters Kilpatrick (gf) grilled with bacon and bbq sauce	4 each

## Entrees

	Entree	Main
Tiger Prawns grilled Qld tiger prawns in garlic butter with tomato, capers and preserved lemon, finished with grilled Turkish bread and rocket	21 3pce	31 5pce
Calamari (gf) Szechuan pepper crusted calamari with tartare sauce, rocket and pickled red onion	20	30
Fritters (gf, v, vegan without yoghurt) sweet corn and chickpea fritters with tomato chutney, lime yoghurt and cos lettuce	16	25
Sambal Cauliflower (gf, v, vegan without yoghurt) fried Sambal crusted cauliflower, asparagus, cucumber red onion, rocket, finished with lime yoghurt	16	25
Duck Salad (gf) confit duck, roasted pumpkin, lentils, cabbage, spring onions, asparagus, sundried tomatoes and pine nuts finished with pomegranate vinaigrette	19	30
Seared Salmon salad (gf, veg without salmon) Cos lettuce, shaved zucchini, snow peas, green peas, asparagus, pickled red onion and radish finished with horseradish vinaigrette and smoked almonds	19	30
Chicken and Broccoli (gf, veg without chicken) Grilled chicken medallions with salad of broccoli, kale, quinoa, sundried tomatoes and almonds finished lemon oregano vinaigrette and sweet red peppers	18	25

## Pasta & Risotto

All pasta is handmade by **Agresta Prima Pasta** and is preservative free.

	Entrée	Main
<b>Gnocchi Pesto (v)</b> with sautéed mushrooms, broccoli and caramelised onions in a cream sauce finished with basil pesto	20	30
<b>Gnocchi Chicken</b> sautéed chicken with garlic, chilli, Spanish onion, capsicum and Roma tomatoes finished with Napoli sauce	20	30
<b>Fettuccine Prawn</b> seared tiger prawns with garlic, Sambal chilli, Spanish onion, pumpkin, sundried tomatoes and spinach finished with olive oil	22	32
<b>Rigatoni Bacon</b> sautéed bacon, mushrooms, roasted pumpkin, caramelised onion and spinach in a Taleggio cheese sauce	19	29
<b>Rigatoni Pumpkin (v)</b> sautéed leek, roasted pumpkin, sundried tomatoes and asparagus finished with smoked almonds	19	29
<b>Risotto Prawn and Scallop (gf)</b> seared prawns and scallops, sautéed leek, tomatoes, peas and preserved lemon finished with goat cheese curd	22	32
<b>Risotto Duck (gf)</b> sautéed mushrooms, roasted pumpkin and spinach, finished with confit duck leg and fried shallots	20	30
<b>Fettuccine Salmon</b> seared Atlantic salmon, sautéed leek, broccoli, asparagus and green peas finished with dill and goat cheese curd	21	31
<b>Fettuccine Marinara</b> sautéed prawns, calamari, scallops, fresh fish and mussels in garlic butter with white wine and extra virgin olive oil <b>or Pescatore</b> , with Napoli sauce	-	36.5

## Mains

<b>Wild Caught Barramundi (gf)</b> fillet from the NT, pan fried zucchini and chickpea fritters, cauliflower puree, tomato and pea salsa and lemon Dijon vinaigrette	37
<b>Seafood Marinara Salad (gf)</b> sautéed prawns, calamari, scallops, fish, mussels with tomatoes, capers, garlic, white wine and butter, finished with rocket, cucumber and pickled red onion	36
<b>Duck Leg (gf)</b> spice crusted confit duck leg, sweet and sour roasted eggplant, char grilled asparagus and bitter orange jus	36
<b>Lamb Rump (gf)</b> roasted lamb rump, pan fried potatoes with bacon and spring onions, sautéed green beans, minted goats curd and red wine jus	38
<b>Pork Loin</b> lemon and thyme crumbed pork, sautéed broccolini, sweet corn coleslaw, lime yoghurt and red wine jus	38
<b>Eye Fillet or Scotch Fillet (gf)</b> Char-grilled, mash potato, charred broccolini, smoked onion puree and red wine jus	Eye 39 Scotch 45

## Sides to Share

<b>Cauliflower (gf, v)</b> crispy fried Sambal marinated cauliflower served with lime yoghurt	9
<b>Polenta Chips (gf, v)</b> with tomato chutney	8
<b>Snow pea (gf, v)</b> sautéed snow peas, green beans, leek and cherry tomatoes with garlic butter and smoked almonds	9
<b>Desiree Potatoes (gf, v)</b> fried potatoes with rosemary and garlic seasoning	8
<b>Greek Salad (gf)</b> cherry tomato, cucumber, pickled red onion, capsicum, Kalamata olive, feta cheese and lemon oregano vinaigrette	9
<b>Rocket Salad (gf, v)</b> with apple, parmesan, roasted walnuts and honey sherry dressing	8
<b>Chips (gf, v)</b> with aioli	8

## Desserts

**Banana Maple Cheese Cake (gf without brandy snap)** 14

With caramel sauce, caramelised banana, brandy snap ,chopped Belgian chocolate and candied pecans

**Soy Coconut Panna Cotta (gf, v, vegan)** with passionfruit coulis, summer fruit salad and macadamia short bread 14

**Sticky Date Pudding** 14

With butterscotch sauce and vanilla bean ice cream

**Tira Mi Su** 14

Coffee soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate

## **Kids Menu** (for children under the age of 12) 12

**Grilled Chicken (gf)** with chips and salad

**Crumbed Fish** with chips and salad

**Fried Calamari (gf)** with chips and salad

**Rigatoni Pasta (v)** with Napoli sauce

**Rigatoni Pasta (v)** with cream and mushrooms

**Grilled steak (gf)** with chips and salad

**Vanilla Ice Cream (gf, v)** with chocolate, caramel, vanilla or strawberry topping 6.5