

## ENTREE


TOASTED GERMAN SOUR DOUGH WITH OLIVE OIL AND BALSAMIC [V*]			\$5
GARLIC BREAD [V*]			\$5
BASIL PESTO AND PARMESAN BREAD [V*]			\$7
TAPENADE TOAST WITH OLIVE PASTE AND GRILLED PARMESAN			\$7
CHICKEN BROTH [G*]			\$7
TRADITIONAL BROTH WITH SHREDDED CHICKEN AND FRESH VEGETABLES			
MUSHROOM BRUSCHETTA [V*]			\$10
CHILLI-SCENTED MUSHROOM SALSA ON TOASTED SOUR DOUGH			
CLASSIC CAESAR SALAD			\$14
COS LETTUCE, CANDIED BACON, GARLIC CROUTONS, BOILED EGG, PARMESAN AND DRESSING			
CLASSIC CHICKEN CAESAR SALAD WITH OVEN-ROASTED CHICKEN BREAST			\$16
CLASSIC SALMON CAESAR SALAD WITH PREMIUM SMOKED SALMON			\$17
THAI BEEF SALAD [G*]			\$16
WITH SPINACH, BEAN SHOOTS, CASHEWS, CORIANDER AND CHILLI GLAZE			
SEARED GARLIC PRAWNS 101			ENTRÉE \$16
WITH FRESH EGG LINGUINI, GARLIC AND RICH CREAM REDUCTION			MAIN \$26
GNOCCHI STEVANA [V*]			ENTRÉE \$14
WITH ARTICHOKE, MUSHROOM, SPINACH, OLIVE AND NAPOLITANO SAUCE [V*]			MAIN \$24
PASTA OF THE DAY			ENTRÉE \$14
PLEASE ASK YOUR WAIT STAFF			MAIN \$24
PACIFIC OYSTERS [G*]			
KILPATRICK		1/2 DOZ. \$18	DOZ. \$36
CHILLI LIME BUTTER [G*]		1/2 DOZ. \$18	DOZ. \$36
THAI RED CHICKEN CURRY [G*]			ENTRÉE \$14
WITH CORIANDER, TOASTED CASHEWS AND BEAN SHOOTS			MAIN \$24
THAI RED VEGETARIAN CURRY [V*] [G*]			ENTRÉE \$12
WITH TOFU, TOASTED CASHEWS AND SEASONAL VEGETABLES [V*]			MAIN \$20

101 = SIGNATURE DISH

[V\*] = VEGETARIAN / VEGETARIAN OPTION

[G\*] = GLUTEN FREE

## MAIN COURSE

<b>FISH OF THE DAY</b> WITH ZESTY LEMON AIOLI AND FRIES GRILLED OR CRISP BEER BATTER	MP
<b>NORTH-WEST BARRAMUNDI</b> [G*] PAN-SEARED CRISPY-SKIN FILLET WITH SKORDALIA, SPICED TOMATO AND CAPSICUM ESSENCE	\$34
<b>LEMON-RUBBED OCEAN TROUT</b> [G*] OVEN-BAKED, WITH CUMIN KUMARA, CAPSICUM COMPOTE AND PRESERVED LEMON	\$32
<b>BAKED GREEN ONION PESTO CHICKEN SUPREME</b> WITH SNOW PEA LINGUINI AND PARSLEY OIL	\$28
<b>MOROCCAN-SPICED CHICKEN BREAST</b> [G*] OVEN-BAKED, WITH SWEET POTATO WEDGES AND SOUR LEMON	\$28
<b>RAW HONEY AND CITRUS SCENTED GRILLED LAMB CUTLETS</b> [G*] WITH BLANCHED ASPARAGUS AND SUGAR-ROASTED BEETROOT	\$29
<b>CHAR-GRILLED YEARLING PRIME SCOTCH FILLET STEAK</b> [G*]  [250GM] - WITH ROOT VEGETABLE MEDLEY AND YOUR CHOICE OF SAUCE	\$31
<b>GRILLED PRIME FILLET STEAK</b> [G*] [220GM] - WITH PARMA HAM, POTATO ROSTI AND YOUR CHOICE OF SAUCE	\$34
<b>SURF AND TURF</b> [G*] [220GM] SEARED PRIME FILLET STEAK MEDALLION WITH GARLIC-BUTTERED BUTTERFLY PRAWNS AND HOME-MADE HOLLANDAISE SAUCE	\$38

### SAUCES

FIELD MUSHROOM JUS [G*]	TOASTED GREEN PEPPERCORN GLAZE [G*]
HOME-MADE HOLLANDAISE [G*]	BORDERLAISE DEMI GLAZE [G*]

### SIDE ORDERS

STEAMED SEASONAL VEGETABLES [V*] [G*]	\$6
SKORDALIA GARLIC AND OLIVE OIL MASH POTATO [V*] [G*]	\$4
FRIES	\$5
SAUTÉED MUSHROOMS [V*] [G*]	\$7
STEAMED JASMINE RICE [V*] [G*]	\$4
TEN'S OWN GREEK SALAD [V*] [G*]	\$7

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## DESSERTS

HOME-MADE TIRAMISU	\$8
CHILLED CHEESECAKE WITH SAUCE ANGLAISE AND RASPBERRY COULIS	\$8
RASPBERRY PANNA COTTA WITH SAFFRON PEARS [G*]	\$8
TRIO OF HOME-MADE ICE CREAMS WITH SAVOIARDI BISCUITS	\$7
GIN AND LIME TART	\$8
DESSERT PLATE TO SHARE – CHEF'S SELECTION OF TWO DESSERTS	\$14
CHEESE PLATE – SELECTION OF FINE CHEESES <i>WITH DRIED FRUITS AND QUINCE PASTE</i>	\$17

### AFTER DINNER

ESPRESSO COFFEE	\$3.5
VIENNA COFFEE    MOCHA	\$4
HOT CHOCOLATE    AFFOGATO	\$4.5
PREMIUM LOOSE-LEAF TEA [POT]	\$4.5
LIQUEUR COFFEE	\$8
GALWAY PIPE TAWNY PORT	\$7.5
HARDY'S CELLAR RESERVE SHOW PORT	\$7.5
PENFOLD'S CLUB TAWNY PORT	\$7
DIRECTOR'S SPECIAL TAWNY PORT	\$8
PENFOLD'S GRANDFATHER LIQUEUR TAWNY PORT	\$11
BAILEY'S IRISH CREAM	\$7.5
GRAND MARNIER	\$8
TIA MARIA	\$7.5
FRANGELICO	\$8
BENEDICTINE	\$8.5
DRAMBUIE	\$8

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