

BREAD

GARLIC SOUR DOUGH [V*]	\$5
BASIL PESTO AND PARMESAN SOUR DOUGH [V*]	\$7
TAPENADE TOAST WITH OLIVE PASTE AND GRILLED PARMESAN	\$7

ENTREE

CHEF'S CLASSIC SOUP <i>MADE FRESH DAILY</i>	\$12
SEARED GARLIC PRAWNS [G*] 🍷 STICKY BLACK RICE AND CHARDONNAY CREAM REDUCTION	\$16
PUMPKIN RAVIOLI [V*] ARTICHOKE, MUSHROOM, OLIVE AND NAPOLITANA SAUCE	\$14
BEEF PIE BRAISED BEEF, FIELD MUSHROOM RAGOUT AND PUFF PASTRY	\$14
PEKING DUCK SHREDDED DUCK WITH BEEN SHOOT SALAD AND HONEY SOY DRESSING	\$16
CHICKEN AND LEEK TART HAND-MADE PARMESAN CRUST	\$14
SALT AND CHILLI SQUID [G*] SALAD GREENS AND SOY CORRIANDER DRESSING	\$14

MAIN COURSE

GRILLED FISH OF THE DAY [G*] SAFFRON CELERIAC MASH AND BUERRE NOISETTE	MP
NORTH-WEST BARRAMUNDI [G*] PAN-SEARED CRISPY-SKIN FILLET WITH LEMON MYRTLE AND SKORDALIA	\$34
CRUMBED FREMANTLE SARDINES HAND-CUT PEPPERED WEDGES AND LIME AIOLI	\$27
CHICKEN SUPREME POCKETED WITH SPINACH AND ROAST CAPSICUM MOUSSE, EGGPLANT CHUTNEY	\$32
PORK SIRLOIN [G*] PAN SEARED, BRAISED TUSCAN VEGETABLES WITH AGED BALSAMIC REDUCTION	\$32
VEAL MARSALA [G*] GRILLED FIELD MUSHROOM, POTATO PUREE AND SAUTE SPINICH	\$33
CHAR-GRILLED BUTTERFIELD SCOTCH FILLET (MSA) [G*] 🍷 [250GM] POMMES ANNA, CABERNET JUS	\$34
SURF AND TURF (MSA) [G*] [220GM] EYE FILLET, GARLIC BUTTER PRAWNS, HOME-MADE HOLLANDAISE SAUCE	\$39
AUBERGINE AND RED PEPPER TERRINE [V*] MUSHROOM AND BASIL SALSA	\$26

SIDE ORDERS

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


🍷 = SIGNATURE DISH

[V*] = VEGETARIAN / VEGETARIAN OPTION

[G*] = GLUTEN FREE

All prices are inclusive of GST

DESSERTS

CHILLED CHEESECAKE	SAUCE ANGLAISE AND RASPBERRY COULIS	\$8
CALLEBAUT CHOCOLATE AND BAILEYS TART		\$8
HOME-MADE TIRAMISU		\$8
CHEF'S HOME-MADE ICE CREAM		\$8
APPLE AND BERRY CRUMBLE	VANILLA ICE CREAM	\$8
CHEESE PLATE – SELECTION OF FINE CHEESES	DRIED FRUIT, QUINCE PASTE AND CRACKERS	\$17

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AFTER DINNER

ESPRESSO COFFEE

FLAT WHITE , LATTE, CAPPUCCINO, SHORT MACCH, SHORT BLACK

\$3.80

LONG MACCH, LONG BLACK, MOCHA

\$4.00

EXTRA COFFEE SHOT OR WITH SOY MILK

\$1.00

VIENNA COFFEE

\$4.00

HOT CHOCOLATE AFFOGATO

\$4.50

PREMIUM LOOSE-LEAF TEA [POT]

\$4.50

LIQUEUR COFFEE

\$8.00

GALWAY PIPE TAWNY PORT

\$7.50

HARDY'S CELLAR RESERVE SHOW PORT

\$7.50

PENFOLD'S CLUB TAWNY PORT

\$7.00

PENFOLD'S GRANDFATHER LIQUEUR TAWNY PORT

\$11.00

BAILEY'S IRISH CREAM

\$7.50

GRAND MARNIER

\$8.00

TIA MARIA

\$7.50

FRANGELICO

\$8.00

BENEDICTINE

\$8.50

DRAMBUIE

\$8.00

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