



**DINNER MENU**



## STARTERS

### **CARAMELISED CONFIT GARLIC BREAD**

black olive tapenade, extra virgin olive oil & balsamic glaze | 9

### **MARINATED MIXED OLIVES**

garlic, spices, chilli & citrus, sesame seed | 9

## ENTRÉE

### **STEAK TARTARE**

egg yolk, pickled onions, capers, herb dressing, crostini | 20

### **CURED OCEAN TROUT**

fennel, preserved lemon, pumpkin & sunflower seed, creme fraiche, chardonnay dressing | 20

### **FLASH FRIED CALAMARI**

flash-fried calamari, capsicum & chorizo coulis, citrus sauce, fresh herbs | \$17

### **TEMPURA SZECHUAN CAULIFLOWER | VG**

cashew butter, pumpkin & sunflower seeds, balsamic glaze, herb salad | 18

## MAIN COURSE

### **CORNFED CHICKEN SUPREME**

rosemary & parmesan polenta, wild mushrooms, truffle sauce | 36

### **DUCK A L'ORANGE**

carrot, orange, baby onion, orange jus | 38

### **GRILLED SIRLOIN STEAK - MB3**

salsa verde, pommes frites | 44

### **RED SNAPPER FILLET**

rouille, roasted peppers, grilled zucchini, , tapenade | 38

### **RATATOUILLE | V**

pesto, goats cheese , garlic crouton | 34

## SIDES

### **CHIPS**

tomatoe and herb salt seasoning, aioli | 10

### **SWEET POTATO CHIPS**

szechuan seasoning, aioli | 10

### **WALNUT SALAD**

chardonnay dressing | 10

### **GREENS**

sesame seed, chardonnay dressing | 10