



Public Bar & Bistro Bar Menu

Mains

Char-grilled T-Bone or New York steak with your choice of, chips and salad or mash potato. Served with mushroom sauce or peppercorn sauce or Béarnaise sauce	22
Wagyu beef burger, tomato chutney, shoestring chips	18
Char-grilled Pork Belly with rice noodles, green papaya and Thai Basil	26
Tea Smoked King Salmon with braised fennel, witlof, walnuts and apple puree	24
Spaghetti with Crystal Bay Prawns, chilli, garlic, lemon, basil and cherry tomatoes	24
Roast Pumpkin Salad with salted grapes, candied walnuts and artichokes	20
Lamb Rogan Josh with rice pilaf, labne and puppadums	22
Roast Asparagus Salad with beetroot, parmesan, soft egg and hazelnut vinaigrette	18
Braised Lamb Shanks with cabbage, bacon and mash potato	26
Pan roasted Barramundi with crushed kipflers, shallots, tomato butter and prawn wontons	28
Market Fish of The Day with crushed peas, mint, kipflers and rocket	22
Truffled Salami, haloumi and red onion pizzetta	12
House made Beef and mushroom pie with rocket and parmesan salad and fries	22
Charcuterie Plate of Serrano ham, truffled salami, bresaola and artichokes	18



Sides

Shoe String Chips	7
Broccoli	7
Mash Potato	7
Garden Salad	7
Mixed Marinated olives with sour dough crisp bread	9
Potato wedges with sour cream and sweet chilli sauce	9



Desserts

Sticky Date Pudding with vanilla ice cream	12
Chocolate banana and strawberry sundae	12
2 cheese plate with lavosh	15
4 cheese plate with lavosh	22
Selection of ice cream / sorbet (3 scoops)	12
Ω Vanilla Ice Cream	
Ω Raspberry Sorbet	
Ω Apple and Ginger Sorbet	
Ω Mango Sorbet	

