

305

BAR & RESTAURANT

to share

glazed chicken pate served with crisp bread	16
305 mezze plate, grilled chorizo, olives, feta cheese, marinated calamari and crostini	29
bruschetta, sourdough, olive tapenade, roma tomato, goat's cheese topped with balsamic glaze	14

lets begin

soup of the day	16
ask your server for today's creation	

peppered rare beef	19
with rocket salad, pesto oil, capers and tomato concasse (GF)	

scallops	19
served in the shell with mango salsa and served with a rocket salad (GF)	

creamy garlic prawns	19
served in a wonton basket with vermicelli noodles and rocket	

salads

rocket and goats cheese, with candied walnuts, pear slices and finished with evoo (V)	18.5
---	------

thai beef with leafy greens, capsicum, red onions finished with a chilli and soy dressing	18.5
---	------

caesar salad, baby cos lettuce, parmesan cheese, crispy pancetta topped with a poached egg	18.5
chicken	23.5

the main event

rib eye on the bone	40
with rosemary and garlic chats, baby carrots and red wine jus	

250gm black angus eye fillet medallion	45
with seasonal vegetables, wild mushrooms and porcini foam	

pepper crusted venison	42
with rosemary and garlic chats, green beans and port jus (GF)	

herbed crusted lamb rack	39
on saffron risotto, baby carrots and mint jus (GF)	

free range chicken breast on the bone	36
with thyme galette and garlic jus	

Moreton bay and prawn wok with asian greens and steamed rice (GF)	34
--	----

fish of the day -ask your server for today's catch (GF)	market price
--	--------------

305

BAR & RESTAURANT

pizza and pasta

pappardelle primavera with basil pesto (V)	23
milanese risotto (GF) (V)	25
open ravioli, tomato and avocado salsa with balsamic glaze	26
red onion, olive, potato, thyme and goats cheese pizza (V)	22
pancetta, roma tomato, chorizo and camembert cheese pizza	22

sides:

9.5 each

chips and aioli and tomato sauce
seasonal vegetables
onion rings
rosemary and garlic chats
garlic bread
baby caesar

sweet treats

strawberry cheesecake with vanilla bean ice cream	15
pavlova with mixed berry compote and cream	15
chocolate fondant with pistachio biscotti finished with chantilly cream and orange curacao glaze	15
apple and rhubarb crumble with vanilla bean ice cream	15
chocolate parfait, dark and white chocolate ganache, tuille and honey comb crumb	15
cheese platter, chefs selection of two cheeses, quince paste, dried fruits and assorted crackers	19
add a third cheese	23