

Appetisers

Cob Loaf w Olive Oil, Balsamic, Almond Dukkah	7
Grilled Sour Dough, Roast Garlic Butter	6
Roast Pumpkin, Sour Cream and Chive Soup	11
Gulf Prawn and Potato Chowder, Parsley Oil	12
Caesar Salad w Parmesan Cheese, Prosciutto, Anchovy Dressing	16
W Cajun Chicken Fillet	19
W Grilled Prawns (5)	21
Six Freshly Shucked Natural Pacific Oysters- Natural, Kilpatrick or Mornay	19
Seafood Tapas Plate w Prawn Escabeche, Salmon Gravalax, Spicy Squid, Oyster, Smoked Octopus	21
Seared Calamari w Chorizo, Tomato, Chickpeas, Wild Rocket Lettuce, Lime-Chilli Dressing	18
Spring Leaf Salad w Gratinated Goats Cheese, Crostini, Champagne Vinaigrette	16
Baked Potato Crepe w Tasmanian Smoked Salmon, Crème Fraiche, Saffron Dressing	18

Main

Seafood Marinara w Prawns, Scallops, Ocean Trout, Squid Ink Fettuccini, Tomato-Basil Sauce	30
Grilled Barramundi Fillet w Prawn and Baby Fennel Bouillon, Garlic Aioli Crouton	30
'Coopers' Crispy Coral Trout w Rocket-Caper-Pepper Salad, Hand Cut Chips, Lemon and Dill Sour Cream	28
Seared Tasmanian Salmon w Sautéed English Spinach, Sea Salt Nicola Potatoes, Lemon-Chive Fumet	28
Roast Chicken Supreme w Risotto of Bell Peppers, Char-Asparagus, Nutmeg Sauce	29

From the Grill

Barcoo Rib Fillet	Grain Fed 150 days	Size 250g...	31
<i>W Cajun Seasoned and Flame Grilled Mushrooms</i>			
Aberdeen Angus Tenderloin		Size 200g...	30
<i>W English Stilton Dumpling, Buttered Green Beans, Shiraz Jus</i>			
'Bakers Creek' Pork King Rib Cutlet			26
<i>W Chilli Caramel Glaze, Sweet Potato Mash, Ginger Scented Roasting Jus</i>			
Hinterland 'Herbed' Lamb Rack served on the bone			30
<i>W Eggplant and Mushroom Timbale and White Bean Puree</i>			
Ranger Valley Rump	Grain Fed 300 days	Size 300g...	28
<i>W sautéed Onions, Bacon, Pine Mushrooms, Red wine Jus</i>			

Signature Dish

Hot Rock	37
Grain Fed Tenderloin of Beef	
Served on a Sizzling Volcanic Rock W Japanese Dipping Sauces and a Garden Salad	

Sides

Garden Salad, Lemon Dressing	7
Roast Nicola Potatoes, Roast Garlic Aioli & Basil	7
Steamed Seasonal Vegetables, Chive Butter	7
Romaine, Tomato & Jalapeno Chilli Salad	7
French Fries	7

Desserts

Key Lime Tart w King Island Crème	12
Vanilla Crème Brulee, Hazelnut Short-Bread	12
Trio of Tropical Sorbets	12
Dessert Buffet	18

Cheese

Premium Cheese Selection, Crisp Bread and Dried Fruits	21
D'affinois Triple Brie	France
Manchago Cheddar	Spain
St Augur Blue	French