

# À La Carte

## *To Start*

<b>Roast Butternut Pumpkin Soup, Goat's Cheese &amp; Baby Herbs (Vegetarian)</b>	28
<b>Shark Bay King Prawns, Quinoa and Summer Vegetables, Pomegranates</b>	28
<b>Chicken Liver &amp; Brandy Pate Jar, Cabecera de Cerdo, Crisp Bread</b>	26
<b>Citrus Cured Tasmanian Ocean Trout, Salmon Pearls, Dill Crème Fraiche</b>	24

## *Main Dishes*

<b>Roast Dorper Lamb Rump, Cracked Wheat Salad, Candied Beetroot</b>	47
<b>Creamed Pearl Barley, Seasonal Vegetables &amp; Young Herbs (Vegetarian)</b>	38
<b>Seared Exmouth Goldband Snapper, Shaved Fennel &amp; Peas, Macadamia Nuts</b>	46
<b>Grilled Stockyard Beef Medallions, Chargrilled Corn Kernels, Baby Bok Choy</b>	48
<b>Baked Tasmanian Salmon, Eggplant Caviar, Labneh &amp; Asparagus</b>	48

## *From the Grill*

<b>Stockyard Black Angus Ribeye, 300gms</b>	49
<b>Stockyard Black Angus Fillet, 200gms</b>	49
<b>Shark Bay King Prawns</b>	49

*All grilled dishes are served with Herbed Crushed Potatoes and Vine Ripened Tomatoes.*

## *Side Dishes*

Mixed Green Salad	12	Roasted Baby Beetroot, Candied Balsamic Dressing	12
Roasted Chat Potato & Herbs	12	Steamed Broccolini, Almonds & Olive Oil	12
Green Beans & Garlic Butter	12		

## Desserts

Coconut & Lime Panna Cotta	20
<i>Recommended wine pairing: Royal Tokaji Late Harvest, Tokaj, Hungary, 2012</i>	
Chocolate Trilogy, Dark Chocolate Cheesecake, Milk Chocolate Ice-cream, White Powder	20
<i>Recommended wine pairing: NV Deviation Road Altair Sparkling Rosé, Adelaide Hills, SA</i>	
Lemon Curd, Berry Gel & Pistachio	20
<i>Recommended wine pairing: Talijancich Reserve Muscat 1961 Solero, Swan Valley, WA</i>	
Truffle Infused Cheddar Cheese, Swan Valley Honeycomb, Sesame & Poppy Seed Lavosh	20

**Coffee or Tea** 6  
**With Petit Fours** 12

## Dessert Cocktails

### **Espressotini**

Vodka, Kahlua, Baileys, Espresso 20

### **Capri Sour**

Limoncello Vanilla Vodka, Lemon Juice, Egg White 20

### **Nougat Shake**

Crème de cacao, Frangelico, Butterscotch, Milk 20

