

Welcome to the beef + beach

JOSPER & SHARE PLATES

Panini bread w butter

Oysters natural, Tuscan or Kilpatrick w fresh lemon

Cider braised pork belly w fresh apple, pickled red cabbage, sweet fig chutney
& desoto vinaigrette

Garlic marinated squid w harissa spiced aioli & fresh lemon

Caramelised sea scallops w fresh lemon

Crispy seared local king prawns w confit garlic

Seared Rodriguez chorizo w caramelised eshallots & sweet red grapes

MAINS

Grass fed porterhouse steak 300g

creamy paris mash, pancetta wrapped beans,
honey roasted carrots & pepper sauce

Flame grill portuguese chicken

w seasonal salad, chips & fresh lemon

Bangalow sweet pork scotch fillet 260g

truffled shallot & potato gratin, buttered macadamia
crusted gourmet mushrooms, seared asparagus
& madeira port jus

Fresh fish of the day

nicoise salad (potato, french beans, boiled egg,
olives, tomato, parsley, olive oil & lemon dressing)
w roasted red pepper basil sauce

Crisp polenta cake

w baked pecorino cauliflower & zucchini gratin,
baby spinach, marinated cherry tomatoes, goats
cheese & roasted red pepper sauce

\$65 per person / Maximum 30 people
Please ask for our dessert & cheese menu
Full wine, beer, spirit & cocktail list available

