

# beef & beach

STEAK SEAFOOD

## Hummer & Dine Menu

### Shared Entrée / Select any two - Served Platter Style

Antipasto board w oil, crusty oven baked panini bread  
cured local meats, Australian cheddar, creamy farmhouse double brie, slow oven roasted fennel  
& herb olives, balsamic vinegar & extra virgin olive oil

Cured NZ King salmon board (gravlax)  
in-house beetroot & gin cured salmon, toasted turkish, horseradish cream, fig chutney,  
cornichons, sliced shallots, capers, fresh lemon & baby herbs

Fresh Oysters - Natural, Kilpatrick, Tuscan

Wild mushroom arancini - w a rich blue cheese sauce & vincotto

Caramelised garlic sea scallops - w fresh lemon

### Mains Selection

Crispy tomato & parmesan risotto cake w caramelised pear, asparagus, basil  
& rocket salad w blue cheese sauce

Local snapper & king prawn pie smooth chive tarragon fish veloute, flaky puff top

#### Meals below select a garnish to accompany them -

Moreton Bay bug tails in a garlic mustard parsley butter

Fresh fish of the day jasper seared w lemon

Crispy skin chicken breast brie & pine nut filled, sous vide & Jasper seared

Crispy skinned duck breast seared & served medium rare to medium

Pork rib cutlet w crackling local farmed Bangalow Sweet Pork

Lamb rack cap on / pasture fed flavour / medium rare to medium well

Braised beef cheek premium grain fed 18 hour slow braised in rich sauce

200g fillet steak / grass fed / blue to med well

### Garnish Options

Creamy paris mash, pancetta wrapped beans, honey roasted baby carrots & béarnaise sauce  
Truffled shallot & potato gratin, buttered macadamia crusted gourmet mushrooms, charred  
asparagus spears & madeira port jus

Crispy polenta, baked pecorino cauliflower & zucchini gratin, buttered brocolini & roasted  
red pepper sauce

Sweet potato chips w an heirloom tomato, garden leaves, pickled shallots, lemon & olive oil  
dressed salad w roasted garlic aioli

### Desserts

Choose any from our restaurant menu