



# the living room

## Appetisers

<b>Warm Garlic Turkish Breac</b>	8
<b>Warm Turkish bread (v, vegan, gf bread optional)</b> served with extra virgin olive oil and balsamic reduction.	8
<b>... add one or two dips</b>	
- Smokey eggplant and bacon (gf)	4
- Sweet potato, smoked paprika, sesame and cashew (gf)	4
<b>Warmed Olives (gf)(v)</b> Kalamata, Sicilian, Spanish and Ligurian olives with rosemary, garlic and a touch of chilli.	9
<b>Tomato Bruschetta (v)</b> toasted ciabatta with sliced Roma tomatoes, buffalo mozzarella, basil, olive oil and balsamic reduction.	12
<b>Oysters Natural (gf)</b> with lemon.	3.5 each
<b>Oysters Kilpatrick (gf)</b> grilled with bacon and bbq sauce.	4 each

## Entrees

	Entree	Main
<b>Goat Cheese Soufflé (v)</b> twice baked, served with grilled Turkish bread, curly endive, apple, roasted hazelnuts and pomegranate molasses.	19	-
<b>Crumbed Scallops (gf)</b> scallops coated in gluten free breadcrumbs with sweet corn cream, Romesco, celeriac crisps, endive and pomegranate molasses.	19 4 scallops	29 7 scallops
<b>Tiger Prawns (gf)</b> pan fried Qld tiger prawns in a turmeric coconut cream, finished with shredded savoy, pickled cucumber, apple, coriander and mint.	21 3 prawns	31 5 prawns
<b>Calamari (gf)</b> lemon pepper crusted calamari with tartare sauce, rocket and pickled cucumber.	20	30
<b>Fritters (gf, v, vegan without yoghurt)</b> savoury spiced cauliflower and chickpea fritters with roasted red pepper and tomato relish, mint yoghurt and cos lettuce.	16	25
<b>Sambal Cauliflower (gf, v, vegan without yoghurt)</b> Fried Sambal crusted cauliflower, Savoy cabbage, apple, cucumber and coriander, finished with mint yoghurt and toasted cashews	16	25

## Pasta & Risotto

All pasta is handmade by **Agresta Prima Pasta** and is preservative free.

	Entrée	Main
<b>Gnocchi Truffle (v)</b> sautéed leek, mushroom and kale in a truffle parmesan cream sauce, finished with smoked almonds.	20	30
<b>Gnocchi Chicken</b> sautéed chicken with caramelised onion, pumpkin and sundried tomato, finished in a creamed basil pesto cream sauce.	20	30
<b>Fettuccine Prawn</b> seared tiger prawns with garlic and sambal chilli, caramelised onion, Roma tomatoes and broccoli finished with olive oil.	22	32
<b>Rigatoni Pancetta</b> sautéed pancetta, garlic, chilli, Spanish onion, capsicum, Roma tomatoes and Kalamata olives, finished with Napoli sauce.	19	29
<b>Rigatoni Broccoli (v)</b> garlic and cashews fried in butter with caramelised onion, sundried tomatoes, kale and broccoli, finished in a parmesan cream.	19	29
<b>Fettuccine Barramundi</b> fried capers, garlic, parsley and dill with sautéed barramundi, Spanish onion, Roma tomatoes and peas finished with preserved lemon and goat cheese curd.	20	30
<b>Risotto Duck (gf)</b> roasted pumpkin, caramelised onion and spinach, finished with confit duck leg, toasted cashews and pomegranate molasses.	20	30
<b>Risotto Scallop (gf)</b> seared scallops with sautéed leek, roasted pumpkin and spinach, finished with dill and goat cheese.	21	31
<b>Fettuccine Marinara</b> sautéed prawns, calamari, scallops, fresh fish and mussels in garlic butter with white wine and extra virgin olive oil. <b>or Pescatore</b> , with Napoli sauce	-	36.5

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## Mains

<b>Barramundi (gf)</b> Northern Territory wild caught barramundi with sautéed leek, celeriac and silver beet, saffron beurre blanc with salmon roe and orange pickled fennel	37
<b>Seafood Marinara Salad (gf)</b> sautéed prawns, calamari, scallops, fish, mussels with tomatoes, capers, garlic, white wine and butter, finished with rocket, cucumber and pickled red onion.	36
<b>Duck Breast (gf)</b> roasted duck breast, spiced sweet potato, sautéed broccolini, sweet and sour onion and capsicum, finished with red wine jus.	38
<b>Lamb Wellington</b> Braised lamb shoulder with bacon, onion and mushroom wrapped in puff pastry served with lentils sautéed green beans and red wine jus.	38
<b>Pork Belly (gf)</b> roasted pork belly with colcannon potato mash, sautéed grilled fennel, pickled apple and cucumber, finished with cranberry puree red wine jus.	36
<b>Eye Fillet or Scotch Fillet (gf)</b> Char-grilled with polenta chips, char grilled broccolini, mushroom duxelle and red wine jus.	Eye 39 Scotch 45

## Sides to Share

<b>Cauliflower (gf, v)</b> crispy fried Sambal marinated cauliflower served with mint yoghurt.	9
<b>Polenta Chips (gf, v)</b> with tomato chutney.	8
<b>Broccoli and pancetta (gf)</b> sautéed pancetta, leek, sundried tomatoes and broccoli with garlic butter and smoked almonds.	9
<b>Desiree Potatoes (gf, v)</b> fried potatoes with rosemary and garlic seasoning.	8
<b>Pumpkin Quinoa Salad (gf, v)</b> roasted pumpkin, quinoa, savoy cabbage, pickled cucumber and apple, pomegranate, mint and coriander.	9
<b>Rocket Salad (gf, v)</b> with apple, parmesan, roasted walnuts and honey sherry dressing.	8
<b>Chips (gf, v)</b> with aioli.	8

## Desserts

<b>Banana Maple Tart (gf)</b> caramelised banana maple tart with gluten free biscuit base, pecan praline and vanilla bean ice cream.	14
<b>Pear Frangipane (gf)</b> baked pear and almond cake with sour cherry compote and yoghurt ice cream.	14
<b>Chocolate fudge brownie (gf)</b> baked chocolate brownie with jellied raspberry, toasted marsh mellow and vanilla bean ice cream.	14
<b>Sticky Date Pudding</b> baked ginger and cinnamon spiced date pudding finished with butterscotch sauce and vanilla bean ice cream.	14
<b>Tira Mi Su</b> coffee-soaked sponge fingers layered with Frangelico and Kahlua mascarpone cream with chocolate sauce and chopped chocolate.	14

## Kids Menu (for children under the age of 12) 12

<b>Grilled Chicken (gf)</b> with chips and salad	
<b>Crumbed Fish</b> with chips and salad	
<b>Fried Calamari (gf)</b> with chips and salad	
<b>Rigatoni Pasta (v)</b> with Napoli sauce	
<b>Rigatoni Pasta (v)</b> with cream and mushrooms	
<b>Grilled steak (gf)</b> with chips and salad	
<b>Vanilla Ice Cream (gf, v)</b> with chocolate, caramel, vanilla or strawberry topping	6.5

## Cheeses

Select one, two or three 50gm cheese portions from the list below, all served with quince paste, toasted fruit and almond bread and gluten free wafers.

One 50gm Cheese portion	14
Two 50gm Cheese portions	22
Three 50gm Cheese portions	29

### **GORGONZOLA – Blue (Italy)**

A crumbly cheese made from unskimmed cow's milk. Soft, sweet, with a subtle creamy texture and piquant finish.

### **COMTE – Gruyere (France)**

Semi-hard cheese with a buttery texture and a slight piquant creamy flavour.

### **CHEDDAR - (England)**

Milk sourced from Holstein Friesian cattle, this hard cheese is matured in wooden slabs so to attain its nutty flavour. Aged for at least 10 months.

### **TRIPLE CREAM – Brie (Victoria)**

This cheese is made using traditional French methods. Organic cow's milk with extra cream added gives this cheese delicious creamy texture with light earthy flavour.