

## TO START

MUSSEL BAR HOUSE BREAD - with Dash Moorish Olive Oil \$7  
- marinated Manzanillo olives \$12

TASTING PLATE \$36

- Salt & pepper squid
- Unagi (fresh water eel)
- Chicken mousse
- Cacciatore with chilli & tomato Jam
- Grilled prawns

## FRESHLY SHUCKED OYSTERS

Natural	each \$3.50
Kilpatrick	each \$4.00
Tomato jelly & basil sorbet	each \$4.00
Tobikko & truffle essence	each \$4.00
Avacado & ginger salsa	each \$4.00
Shallot & balsamic dressing	each \$4.00

## ENTRÉES

SALT & PEPPER SQUID . Asian coleslaw, sticky lime dressing \$20

CHICKEN MOUSSE . Shitake mushroom, spring onion, red capsicum, lemon hoisin sauce, coriander \$19

UNAGI (FRESH WATER EEL) . Candied carrots, edamame beans, mint celery & red onion salsa, balsamic teriyaki glaze \$22

GRILLED PRAWNS . Honey mustard dressing, crispy wonton, lotus roots, shallots & raspberry onions, crustacean oil \$24

SEARED SCALLOPS . Lychees, water chestnut, cucumber, bean shoots, pickled radish, wakame, Japanese soy bean curd \$24

ROAST VEGETABLE TERRINE . Israeli cous cous salad, cashew nuts, ~~Over~~ The Moon Fettaq orange balsamic vinegarettte \$22

Please be advised that due to award penalty rates, there is a 10% surcharge on Sundays and 15% on Public Holidays

## MAINS

TEMPURA SOFT SHELL CRAB . Soba noodles, chukka wakame pickled carrot & cucumber ribbons, tamarind chilli jam, ponzu sauce	\$32
CONFIT OF DUCK LEG . Goat cheese & eggplant roulade, pear chutney, puff pastry pocket, snow peas, red wine jus	\$38
FISH OF THE DAY . Accompanied by the finest local produce	Market Price
GRILLED TASMANIAN SALMON FILLET . Roasted pumpkin, tomato fondue, wakame puree, steamed broccolini, shaved fennel	\$36
SEAFOOD PLATTER . Morten Bay Bugs, salt & pepper squid, grilled prawns, battered fish fillets, selection of menu oysters, bowl of mussels of your choice	\$155
With Grilled Fish of the Day	\$180
FISH AND CHIPS . Beer battered fish fillets, hand cut chips, dill caper mayonnaise, leaf salad	\$26
CHARGRILLED VEAL RACK . Red cabbage braise, saffron potato & parmesan bake, port jus, crispy pancetta	\$38
CHAR GRILLED BEEF FILLET . Potato & leek gratin, caramelised shallots, truffle butter, red wine jus, green beans	\$42
BOUILLABAISSSE RISOTTO . mussels, fish, prawns, Morten Bay Bugs, saffron risotto rice, capsicum rouille	\$38
SLOW ROASTED VEGETABLE & MUSHROOM RISOTTO . Crispy mushroom chips, red wine balsamic reduction	\$27

## THE MUSSEL BAR

TRADITIONAL CHILLI - Napolitana sauce, chilli, fresh herbs, braised onions	E \$18 M \$29
ITALIAN . Tomato concassé, crushed garlic, chilli, caper lemon sauce, fresh herbs	E \$20 M \$31
RED THAI CURRY . Lemon grass, galangal, chilli, coriander, coconut broth	E \$20 M \$31
MOUILLE MARINERE . White wine, fresh herbs, braised onion	E \$18 M \$29

## MUSSEL BAR SIDES AND SALADS

MIXED LEAF SALAD . Orange miso dressing	\$11.5
CREAMY GARLIC POTATO MASH . Mizuna, bacon chips	\$11.5
STEAMED BROCCOLINI . Paprika lemon butter	\$10.5
HAND CUT CHIPS . Served with aioli	\$9.5
MUSHROOM RISOTTO	\$10.5

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## DESSERT

RAINBOW PANNACOTTA - Tuille biscuits, mixed berries	\$12.5
SACHERTORTE . Candied strawberries, shot of sauce anglaise	\$12.5
APPLE & RHUBARB CRUMBLES . Vanilla ice cream, crunchy nut topping	\$10.5
PETITE FOURS - Please ask your waitperson	\$16
CHEESE PLATE . Chilli fig compote, saffron pears, lavosh Three cheeses changing daily . please ask your waitperson	Market Price
TRIO OF SORBET . Raspberry sauce	\$10.5

## DESSERT WINES [375ml]

01 SMITHBROOK Botrytis Semillon, <i>Pemberton, WA</i>	\$10.5 /	\$49
02 VILLA MARIA Botrytis Riesling. <i>Marlborough, NZ</i>		\$68
07 MOUNT HORROCKS Cordon Cut Riesling, <i>Clare Valley, SA</i>		\$51
06 BECKETT'S FLAT Liqueur Chardonnay, <i>Margaret River, WA</i>		\$45
06 SEIFRIED Riesling Ice Wine, <i>Nelson, NZ</i>		\$75

## SCOTCH

Glenfiddich 12yr (Deer Valley)	\$12.5
Glenmorangie 10yr (Highland)	\$15
Craggenmore 12yr (Speyside)	\$18
Talisker 10yr (Skye)	\$18
Dalwhinnie 15yr (Highland)	\$19
Glenkinchie 10yr (Lowland)	\$20
Knockadoo 12yr (Speyside)	\$21
Lagavulin 16yr (Islay)	\$25
Laphroig 10yr (Islay)	\$21
Oban 14yr (West Highland)	\$24

## FORTIFIEDS & SHERRY (60ml)

Alvear Pedro Ximenez (Montilla, Spain)	\$9
Penfolds Grandfather (SA, Aus)	\$19
Woody Nook Nooky Delight (WA, Aus)	\$9
Niepoorte Porto Ruby (Porto, Portugal)	\$8
Quinta Vale D. Maria Late Bottled (Porto, Portugal)	\$11
Niepoorte 1987 Vintage (Porto, Portugal)	\$45
Romate Marismeno Fino (Jerez, Spain)	\$8
Romate Iberia Cream (Jerez, Spain)	\$10
Romate La Sacristia Amontillado (Jerez, Spain)	\$16

## COGNAC/ARMAGNAC

Hennessy V.S.	\$13
Remy Martin V.S.O.P	\$16
Hennessy V.S.O.P	\$17
Hennessy XO	\$39
Remy Martin XO	\$40
Chabot VSOP Armagnac	\$14

## COFFEE & TEA

Short Black, Double Espresso	\$4
Cappuccino, Latte, Flat White, Long Black, Short Mac	
Long Mac, Ristretto, Mocha	\$4.5
Affagato	\$5.5
Pots of T2 English Breakfast, Earl Grey, Chamomile, Peppermint, Gun Powder	
Green, Lemongrass & Ginger, Chai, China Jasmine	\$5
Liqueur Coffees . Irish or Liqueurs	\$9.5