

senses

Restaurant Menu

MICRO BITES TO SHARE \$4.50

Mixed Marinated Olives

Marinated Charred Octopus.

Prawn and avocado Escabeche.

Goat cheese, fennel and roasted red pepper

Ham and cheese croquets,
Garlic aioli

MAIN MEALS

Grilled Lamb Rump \$37

Creamy mash, buttered broccoli & mint sauce

Duo of Chicken \$32

Confit Chicken Maryland, Potato gratin, Panache of vegetable

Surf and Turf \$39

Lemon myrtle spiced kangaroo loin with slow cooked octopus, chimichurri sauce

Roasted Vegetable Tian \$18

Crumbled feta, balsamic and basil dressing

Homemade Rum and Bourbon BBQ Sauce Glazed Pork Ribs

Half Rack \$28

Full Rack \$49

Served with onion rings, apple fennel cabbage slaw

Fresh pasta

Rigatoni Bolognese \$24

Feta, olives and basil

Seafood Spaghetti \$29

Creamy sauce, capers and basil

ENTREES

Beef carpaccio \$20

Rocket leaves; parmesan cheese and truffle oil

Grilled prawns \$30

Chilli, coriander and lemon

Spicy Crab Soup \$20

Chilled cucumber with dill

Fresh French Baguette \$2.50

Served with butter, olive oil and a balsamic glaze

Deluxe Range

Rossini Burger \$75

Pan seared foie gras, Great southern eye fillet, balsamic onion, brioche bun

Rossini Slider \$25

Pan seared foie gras, Great southern eye fillet, balsamic onion, brioche bun

GRILL - BURGERS & SKEWERS

Angus Beef Burger \$26

(Cheese, bacon rasher, beetroot, fried egg, tomato & onion jam)

Mediterranean Veggie Delight \$22

(Zucchini, charred pepper, haloumi, sesame seeds, chilli egg mayo & rocket leave)

Lamb Kofta Skewers \$28

Minced lamb with Mediterranean aromats served with Herbs and tahina dressing, Tabouleh salad

Chicken Tikka Skewers \$25

Chicken morsels marinated for 24 hrs with traditional Indian spices, Served with mint yoghurt sauce, Indian bread

FROM THE GRILL

Great Southern Pinnacle Beef MBS +2

Rib-eye on the bone 450gm \$49

T - Bone steak 450gm \$41

Sirloin fillet 250gm \$36

Scotch fillet 250gm \$38

Rump Steak 250gm \$28

Eye Fillet 180gm \$40

All our meats are served with grilled tomato and Pont Neuf Chips with a choice of the following sauces: Red Wine Jus, green peppercorn sauce, mushroom sauce, Béarnaise sauce

Add on:

King Prawns (2) \$10

Scallops (2) \$8

SALADS

Micro \$5/Small \$15/Large \$18

Fresh salmon salad

Fennel, and celery, orange and caper

Thai Beef Salad

Rice Noodles, chilli, basil, mint, cashew nuts & nam jim dressing

Grilled halloumi salad

Smoky eggplant sauce, cucumber, mint, honey, sesame salad

Rocket and peach salad \$5/\$12/\$15

Blue cheese, walnuts, Maple dressing

Add on:

Poached Egg \$3

Grilled Chicken \$5

Smoked Salmon \$8

FROM THE OCEAN

Pan Seared Cod \$35

Provencale with herb tomatoes, Brussel sprouts and zucchini

Indian Spiced Salmon \$34

Spiced green pea puree, grilled watermelon, cucumber & coriander

Fish of the Day \$ 32

Please ask one of our friendly waiters for today's creation

SIDES

Micro \$4.50 **Regular** \$9.50

Onion Rings

Slaw of fennel, apple and cabbage

Sautéed garlic field mushroom

Grilled Zucchini, green beans and Tomato

House salad – mesclun, cucumber, tomato, Avocado

DESSERTS

Micro \$7 **Regular** \$12

Sticky Date Pudding

caramel sauce & vanilla ice cream

Chocolate Walnut Brownie

chocolate sauce & vanilla ice cream

Citrus Tart

Berry macerated, meringue, crumbled Oreo & berry sorbet

Seasonal Fresh Fruit Plate

AFTER DINNER REMEDY

Affogato \$6

Vanilla Ice-cream & Coffee

Add on for \$6

Pedro Ximénez

Baileys

Kahlua

Shooters \$9

Galliano:

Black

White

Vanilla

Amaretto

Tequila

Don Julio

Julio Blanco

Reposado

Sherry & Port \$9

Mc Williams 10 years old

Sacred Hill Reserved Tawny