

RAW & CURED

SALMON (LG)

Cured Tasmanian Salmon,
baby beetroot, dill oil,
whipped lime cream

16

ANTIPASTO & CHARCUTERIE PLATTER

Prosciutto, salami, beef bresaola,
marinated vegetables, pickles, focaccia

45

TRIO OF TARTAR (I)

VEGETABLE, avocado, lemon dressing

TUNA, apple and pistachio

BEEF, sweet pickle, capers, chives, shallot

16

OYSTERS (LG)

All served Natural style with a choice
of Mignonette and Lemon
or Balsamic dressing

½ dozen 1 dozen

35

65

FROM THE GRILL

LAMB

Mediterranean lamb kofta skewer,
smoked eggplant dip, pickles

20

OCTOPUS (LG)

Tentacles, sauce zhoug,
herb salad

22

PRAWN (LG)

Prawns, smoked paprika butter,
chives, lime

22

VEGETABLE (V) (LG)

Eggplant, zucchini, capsicum,
mushrooms, chilli, parsley and garlic

11

(LG) Low gluten (I) Imported seafood (V) Suitable for vegetarian

Food allergies: Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: **Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.**

Please be aware that not all ingredients are listed in the dish description.

If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

SPICED & FRIED

PORK

Slow cooked pork belly,
house-made chilli sauce

16

BEEF

Braised beef brisket
croquette, parmesan,
smokey BBQ sauce

16

CHICKEN

Golden fried chicken thigh,
hot sauce, celery

16

SEAFOOD (I)

Tempura style prawns,
fish, calamari, aioli

20

VEGETABLE (V)

Tempura style carrot,
cauliflower, zucchini, aioli

11

SWEET ENDING

CHURROS (V)

Cinnamon sugar,
Nutella

12

ÉCLAIR (V)

Pistachio, white chocolate,
seasonal berries

12

CHEESE PLATTER (V)

Selection of five cheeses,
honey, drunken pear,
breadstick, crackers,
nuts, vin cotto

35

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SIGNATURE COCKTAILS

PEARL ELEGANCE



18

Indulge in the refined taste of our Pearl Elegance cocktail, a sophisticated twist on the classic Bellini. Crafted with homemade pear purée, meticulously prepared from the freshest pears and perfectly complemented by the effervescence of sparkling wine, this cocktail exudes elegance and charm. Perfect for those who appreciate the finer things in life.

Homemade Pear Purée, Sparkling Wine

GRAPEFRUIT BLISS



25

Elevate your cocktail hour with this delightful interplay of flavours. Fresh mint leaves are shaken with the citrusy elements of the cocktail, infusing each sip with a subtle herbal undertone that adds depth and complexity to the overall drinking experience.

Grapefruit Liqueur, Fresh Grapefruit Juice, Grapefruit Oleo, Soda Water

NT'S FINEST DAIQUIRI



25

Transport your taste buds to the sun-drenched landscapes of the Northern Territory with each sip of our NT's finest Daiquiri – where the exotic essence of mango reigns supreme, offering a taste of paradise in every glass.

Mango Infused Rum, Homemade Mango Purée, Lime Juice

PEARFECTIONIST'S CHOICE



25

Experience the perfect fusion of tradition and innovation with our Pear Old Fashioned – where the timeless appeal of the classic cocktail meets the fresh vibrancy of homemade pear purée, creating a truly unique drinking experience.

Maker's Mark Bourbon, Homemade Pear Purée, Maple Syrup, Orange Bitters

AFTER EIGHT



25

Treat yourself to a luxurious experience with our After Eight cocktail, a delightful dessert drink that captures the essence of a classic chocolate mint treat. Crafted with a harmonious blend of chocolate liqueur, peppermint liqueur, a hint of absinthe and dry gin, this cocktail offers a sophisticated and indulgent experience reminiscent of the beloved confectionary.

Chocolate Liqueur, Peppermint Liqueur, London Dry Gin, Absinthe

CLASSIC COCKTAILS

ESPRESSO MARTINI

Vodka, Kahlua, Cartel Coffee



23

CLASSIC DAIQUIRI

Rum, Lime Juice, Sugar Syrup



23

NEGRONI

Tanqueray, Campari, Cinzano Rosso



23

TOMMY'S MARGARITA

Tequila, Agave Nectar, Lime Juice



23

OLD FASHIONED

Maker's Mark Bourbon,
Angostura Bitter, Sugar Syrup



23

COSMOPOLITAN

Vodka, Cointreau, Lime Juice,
Cranberry Juice



23

CLASSIC MARGARITA

Tequila, Cointreau, Lime Juice,
Sugar Syrup



23

GIN OR VODKA MARTINI

Tanqueray Gin or Ketel One Vodka,
Coffee Liqueur, Cartel Coffee



23

CLASSIC MOJITO

Rum, Fresh Lime, Sugar Syrup,
Fresh Mint



23

MOSCOW MULE

Vodka, Lime Juice, Ginger Beer



23

ZERO ALCOHOL COCKTAILS

SHIRLEY TEMPLE

Raspberry Syrup, Lemon Juice,
Ginger Ale



14

PROHIBITION

Orange Juice, Lemon Juice, Lime Juice,
Pineapple Juice, Raspberry Syrup



14

WINES

150ml 250ml Bottle

SPARKLING & CHAMPAGNE

Seppelt Fleur De Lys	Multi-Regional, Victoria	12		60
Cavaliere D'Oro Prosecco	Veneto, Italy	13		65
Mumm Grand Cordon	Champagne, France			120
Veuve Clicquot	Champagne, France			159

WHITE

Seppelt The Drives Chardonnay	Multi-Regional, Victoria	11	18	55
Squealing Pig Sauvignon Blanc	Marlborough, New Zealand	12	20	60
Penfolds Max's Chardonnay	Adelaide Hills, South Australia			85
Shaw & Smith Sauvignon Blanc	Adelaide Hills, South Australia			85

ROSÉ

Squealing Pig Rosé	Nuriootpa, South Australia	12	20	60
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RED

Little Berry Cabernet Sauvignon	Langhorne Creek, South Australia	11	18	55
Secret Stone Pinot Noir	Marlborough, New Zealand	13	22	65
Pepperjack Shiraz	Barossa Valley, South Australia			85

SWEET

T'Gallant Juliet Moscato	Mornington Peninsula, Victoria	11	18	55
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