

CAFE DELIGHT

STARTERS

soup of the day crusty bread roll	\$11.00
garlic & herb bread V persian fetta & olive tapenade	\$9.50
turkish bread V duo of dips	\$15.00
mooloolaba king prawns GF DF green papaya, sprouts, mint, coriander, tamarind, sesame	\$25.00
south australian vongole squid ink farfalle, samphire, beurre blanc	\$26.00
seared scallops GF chicken mid wings, pomme anna, asparagus, sweet corn fumet	\$25.00
quail epice crisp pork belly, grape tarte tatin, witlof, celeriac, muscat reduction	\$25.00
house made ricotta savarin V thyme, zucchini, red pepper, balsamic gastrique, pumpkin grossini	\$19.00

FROM THE GRILL

450G OP prime rib on the bone GF 100 day grain fed, from the riverine region	\$59.00
300G wagyu rump GF diamantina 7+ marble score	\$45.00
300G black angus striploin GF 150 day grain fed, from south western queensland	\$39.00
200G eye fillet GF 100 day grain fed, from the darling downs	\$42.00

ALL SERVED WITH WILTED SPINACH, DAUPHINOISE POTATO & CARMELISED ONION

CHOICE OF SAUCE

- red wine jus **GF**
- porcini jus **GF**
- café de paris butter **GF**

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MAINS

pan fried john dory panzanella salad, snow peas, warm sauce tartare	\$34.00
north queensland snapper GF DF charred fennel, baby leek, apple, yellow curry sauce	\$36.00
assiette of lamb GF DF pea puree, smoked tomato, zucchini blossom, rosemary jus	\$38.00
herb roasted chicken sweet potato gnocchi, wild mushrooms, sage, cep sauce	\$32.00
honey glazed duck breast GF DF sweet potato, turnips, pearl onions, sour cherry jus	\$35.00
king brown mushrooms V GF white polenta, asparagus, broad beans, truffle, vegetable jus	\$29.00
house made seafood fettuccine DF fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	\$35.00

ON THE SIDE

paris mashed potato V GF	\$9.00
rocket salad V GF rocket, parmesan & aged balsamic	\$9.00
beer battered chips V spiced tomato chutney	\$7.50
truffle fries V truffle oil & parmesan	\$9.00
panache of green vegetables V GF roasted garlic butter	\$8.50
garden salad V GF DF	\$8.00

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DESSERT

espresso crème brûlée chantilly cream & jam doughnuts		\$14.00
rose crème fraîche marquise strawberry, cherry, white chocolate & turkish delight ice cream		\$15.00
pistachio & olive oil cake lemon curd, honey glass, blueberry & yoghurt sorbet		\$14.50
chocolate & hazelnut delicie salted caramel, banana fudge & peanut butter ice cream		\$14.50
cheese selection	FOR 1	\$22.00
quince paste, lavosh & walnut bread	FOR 2	\$32.00

LIQUID DESSERT

cocktails		\$16.00
désir noir - hennessy VSOP, grand marnier & crème de cacao		
lamberts cheesecake - butterscotch schnapps, frangelico, cheesecake syrup & pineapple		
affogato espresso & vanilla bean ice cream		\$8.50
dessert wine		
2014 frogmore creek iced riesling - coal river valley, TAS	GLASS	\$11.00
loaded with orange zest & lemon blossom the sweet stone fruit & ripe apple flavours linger indefinitely, nourished by characteristic cool climate mineral acid	BOTTLE	\$55.00
liqueur coffee		\$12.50
irish - jamesons		
saville - cointreau		
jamaican - tia maria		
italian - amaretto		
french - grand marnier		
highland - ballantines		

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