



SMALL PLATES

Mushroom arancini, smoked tomato, kawakawa aioli	Ⓥ \$10.5
Lobster ravioli, lime, Asian greens	\$16
Crispy potato, parsley, pistachio, beetroot, wild mushrooms	ⓋⓌ \$14
Seared scallops, Waldorf flavours	ⓌⓌ \$18
Grilled calf tongue, cauliflower, rhubarb, hazelnut	ⓌⓌ \$18
Pork and chestnut faggots, apple, red cabbage, curry leaf	ⓌⓌ \$16

LARGE PLATES

Roast chicken, porcini gratin, pancetta and shallot gravy	ⓌⓌ \$28
Te Mana lamb shoulder, Parisian gnocchi, broccolini, masala gravy	\$30
Spiced duck à l'orange, white radish fondant, ginger-smashed edamame, parnisp and pulled duck pithivier	\$30
Beetroot and caraway risotto, witlof, orange, walnut, crème fraîche	ⓋⓌⓌ \$26
JEWEL OF SAMBAL Chicken sambal burger, mushroom, bacon, cheese, spiced mayo, chilli fries	\$25
55-day aged sirloin, mushroom dijonaise, pommes dauphine <i>Cooked medium-rare</i>	\$32

Please inform us of any allergies or dietary requirements etc

Gluten Free	ⓌⓌ	Gluten Free option	ⓌⓌ
Dairy Free	ⓌⓌ	Dairy Free option	ⓌⓌ
Vegetarian	Ⓥ	Vegetarian option	ⓋⓌ
Vegan	ⓋⓌ		

SHARING PLATES

<b>HOTEL FEAST FOR TWO</b> A decadent three-course indulgence to share and delight in, consisting of... \$98
ENTREE PLATTER Chef's selection to begin the Feast
ROAST GROUPEL FOR TWO With a crayfish bisque, onion jam boulangère, and crispy kale <i>Available as a stand-alone course for two to share, \$65</i>
DESSERT PLATTER Sweet treats to finish <i>Available as a platter for two to share, \$36</i>



<b>PENINSULA PLATTER FOR TWO OR THREE</b> Head chef Nic Spicer's selection of tasters showcasing our most popular dishes, served over three tiers - the perfect entree or pre-theatre option to share  Please ask your server for today's selection  \$48 for two   \$73 for three
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SIDES

Shoestring fries, tomato sauce, mayonnaise	ⓋⓌⓌ \$6
Polenta chips with smoked tomato and creole cream	Ⓥ \$8.5
Baby leaf salad with toasted seeds and pickled winter vegetables	ⓋⓌⓌ \$8.5
Fried feta, truffle honey, thyme	Ⓥ \$10.5
Roast winter vegetables, crème fraîche, dukkah	ⓋⓌⓌ \$10.5

KIDS 12 & UNDER \$11.5 & INC. COMPLIMENTARY JUICE

Chicken tikka taco	ⓌⓌ
Fish bites with shoestring fries and salad	
Cheese and tomato pizza	Ⓥ
Add an ice cream sundae with chocolate sauce for \$5	

DESSERT

CHARLOTTE RUSSE with raspberry cream and a loganberry and champagne jelly	\$13
CHOCOLATE FONDANT with black forest ice cream, and Persian crumble	Ⓥ \$12
VIOLET PANNA COTTA with rhubarb, ginger and milk soil	Ⓥ \$12
BANANA FLAMBÉ with salted toffee ice cream	ⓋⓌⓌ \$13

