

# DINNER MENU

## starters

<b>garlic &amp; herb bread</b> **	6.5
<b>tomato &amp; basil bruschetta</b> * **	9

## entrées

<b>chef's soup of the day</b> w/ crusty bread	10.5
<b>peppered scallops</b> * on a bed of rocket, semi-dried tomato, roast red onions & citrus dressing	19.5
<b>curve caesar salad</b> * cajun chicken, parmesan & grissini sticks	17
<b>beer battered soft shell crabs</b> julienne salad & chilli jam dipping sauce	18.5 / 29
<b>curve pizza</b> cajun chicken, spanish onion, tomato, chilli, mushroom with tangy bbq sauce	18.5
<b>vegomania pizza</b> pumpkin, marinated fetta, olives & spinach with napolitana sauce	18.5
<b>spicy prawn laksa noodle soup</b> w/ malaysian herb, fried tofu, coriander, celery, fried onions, carrots, red chillies & bean sprouts	19

## mains

<b>400 grams grilled beef rib steak</b> horseradish mash, wilted spinach, green beans & red wine jus	38
<b>herb crusted lamb rump</b> * oven baked root vegetables & rosemary jus	29.5
<b>lemon grass chicken breast</b> * coconut yellow rice, bok choy and tamarind sauce	29
<b>linguine pasta</b> tomato, basil, onion, mushroom, chilli & lemon juice in extra virgin olive oil	22 vegetarian 28.5 w/ prawns
<b>mud crab risotto</b> asparagus, mascarpone cheese with tomato fondue	20.5 / 33

gluten free\* vegetarian\*\*

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## outback favorites

<b>grilled nt wild barramundi fillet *</b> crushed potato, broccolini & kaffir lime leaf beurre blanc sauce	32
<b>spiced kangaroo fillet *</b> in creamy mushroom sauce with roasted kipfler potato	29.5
<b>spicy crocodile papaya salad *</b> coral lettuce, local fresh herb & asian dressing, kiaffir lime, corriander, chili, garlic & ginger	19 / 28

## sides

<b>chunky fries with sea salt</b>	7.5
<b>seasonal steamed vegetables **</b>	7
<b>creamy mashed potatoes **</b>	8
<b>capricciosa salad **</b>	9
<b>crisp green beans w/ flaked almonds &amp; honey butter **</b>	9

## desserts

<b>pavlova strawberries &amp; cream w/ butterscotch sauce</b>	11.5
<b>mango macadamia cheese cake w/ passionfruit coulis</b>	14.5
<b>double baked cream caramel w/ orange syrup</b>	14
<b>tropical banana &amp; dates spring rolls</b> w/ caramel sauce & vanilla ice cream	14.5
<b>vanilla ice cream &amp; passionfruit pulp</b> w/ fresh tropical fruit salad	11.5
<b>gourmet cheese selection from king island *</b> w/ muscatels, quince & crisp breads	14.5 for one 19.5 for two
<b>grand finale</b> - chefs choice of assorted dessert platter	20

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# WINE LIST

## sparkling wine

		glass	bottle
willowglen brut sparkling	nsw	6	24
taltarni t series	pyrenees, vic	8	39
grandin method traditionnelle brut	loire valley, france		50

## white wine

willowglen semillon sauvignon blanc	nsw	6	24
browns of padthaway riesling	padthaway, sa		45
element chardonnay	swan valley, wa		36
capel vale unwooded chardonnay	capel, wa		45
kapuka sauvignon blanc	malborough, nz	9	42
the ned sauvignon blanc	malborough, nz		51
tatachilla 'growers' sauvignon blanc semillon	mc laren vale, sa	8	34
imprint sauvignon blanc semillon	clare valley, sa		29
devils corner pinot gris	tamar valley, tas	10	46

## red wine

willowglen shiraz cabernet	nsw	6	24
st hallett rose	barossa valley, sa		42
capel vale 'debut' pinot noir	capel, wa		44
imprint shiraz	goulburn valley, vic		29
st hallett 'faith' shiraz	barossa valley, sa		59
tatachilla 'partners' cabernet shiraz	barossa valley, sa	8	34
wirra wirra church block	mclaren vale, sa		60
hesketh 'thirsty dog' cabernet sauvignon	coonawarra, sa	12	51
cockatoo ridge cabernet merlot	barossa valley, sa	7	32

## champagne

moet & chandon brut imperial	epernay, france		125
veuve clicquot ponsardin brut	ay, france		165

## dessert wine

tamar ridge botrytis riesling	yarra valley, vic		47
innocent bystander muscato	tamar valley, wa	7	32