

## STARTERS

**Garlic & Herb Focaccia** (V) **\$8**

**Traditional Bruschetta** (V) **\$12**

*Tomato, Spanish onion, garlic & basil pesto  
with shaved parmesan cheese*

**Pumpkin Bruschetta** (V) **\$12**

*Caramelised honey roasted pumpkin, pine nuts &  
basil pesto with shaved parmesan cheese*

**Trio of Dips** (serves 2) (\*) **\$18**

*Daily selection of fresh made dips  
served with an assortment of  
dipping breads*

**Duck Liver Pate** (serves 2) (\*) **\$16**

*With smoky bacon & thyme  
Served with golden melba toast*

### Coffin Bay Oysters *(Australian seafood)*

**Natural** (GF)\* **\$16 1/2 Doz** **\$30 Doz**

**Kilpatrick** (GF)\* **\$18 1/2 Doz** **\$34 Doz**

*Grilled with bacon & chef's kilpatrick sauce*

**Thai Style** (GF)\* **\$18 1/2 Doz** **\$32 Doz**

*Served chilled with Territory Gourmet Nam Jim dressing*

(GF) = Gluten free\*

(V) = Vegetarian

(\*) = Can be Gluten free\*

\* Although every care is taken to avoid cross contamination please note that wheat & bread products are prepared on the premises therefore some allergens may be present

Please advise your wait person of any allergies or dietary requirements when placing your order.  
Not all ingredients contained in meals are listed on the menu.

## ONLY ONE ACCOUNT / BILL PER TABLE

PLEASE ADVISE STAFF IF YOU WISH TO PAY WITH SEPARATE TRANSACTIONS

## ENTRÉE

- Stuffed Zucchini Flowers** (V) (GF)\* \$18  
*Filled with roast pumpkin, goats milk fetta cheese & aborio rice, lightly fried in a tempura batter with a saffron infused aioli*
- Citrus & Cranberry Quail** (GF)\* \$18  
*Sous vide quail in chef's fragrant spices with fried eggplant, game jus & cranberry reduction*
- Pan Seared Scallops Wrapped in Jamon** (\*) \$18  
*With cauliflower puree, Jamon citrus crumbs & baby herbs  
(Australian seafood) (QLD)*
- Saltneppa Calamari** \$16  
*Panko & cashew crusted calamari, flash fried & served with Territory Gourmet Chilli & Lemon Myrtle Jam (Australian seafood \*\*)*
- Lamb & Goats Cheese Arancini** \$16  
*Lightly crumbed spheres of aborio rice, pulled lamb and goats cheese, shallow fried with a rocket & parmesan salad*
- Tempura Mushrooms** \$18  
*Filled with a local prawn & chive mousse, crispy fried in Tempura batter with a prawn broth & parsley oil  
(Australian seafood \*\*)*
- Slow Roasted Pork Belly** (GF)\* \$18  
*With a salsa of pear & apple with a quince & pomegranate sauce*
- Vodka Cured TAS Atlantic Salmon** (GF)\* \$18  
*With an avocado salsa, sour cream, soy mirin reduction, salmon roe & baby herbs (Australian Seafood) NT*

(\*\*) Imported seafood might be used if Australian is unavailable from suppliers

## PASTA

### **Lamb Shank Ragout**

*Tender shredded slow cooked lamb, locally grown herbs & rich tomato sauce with fresh egg Pappardelle pasta*

**\$26**

### **Scallop & Smoked Speck Gnocchi**

*Hand made potato gnocchi, caramelised leek, baby brocolini & fresh basil in a creamy white wine sauce (Australian Seafood) (WA / QLD)*

**\$28**

### **Spicy Chorizo & NZ Mussels**

*With TAS Smoked salmon, Chilli, Garlic & fresh herbs in creamy roasted tomato sauce with fresh egg Linguine.*

**\$28**

### **Chicken & Bacon Penne**

*With mushroom, onion, roasted vine ripened tomatoes, garlic, chilli & fresh herbs in a white wine & olive oil sauce  
(Australian Seafood) (NT / QLD)*

**\$26**

## RISOTTO

### **Vegetable Primavera Risotto**

(GF)\*

(V)

**\$24**

*Roast tomato, asparagus, peas, spinach, eggplant & pumpkin with fresh herbs in a white wine sauce*

### **Chicken & Mushroom Risotto**

(GF)\*

**\$26**

*With avocado, asparagus and cracked pepper in a creamy sauce.*

### **Prawn & Proscuitto Risotto**

(GF)\*

**\$28**

*With fried speck, roast tomato & fresh herbs  
(Australian Seafood)*

ALL SERVED WITH SHAVED PARMESAN CHEESE

## MAIN

- Sous Vide Citrus Duck** (GF)\* \$40  
*Slow cooked sous vide 1/2 duck with Chef's spices, orange glaze, steamed green vegetables, new potatoes & a citrus game jus reduction*
- 12 Hour Slow Roast Beef Cheeks** (GF)\* \$34  
*With pumpkin crush, spinach, sweet pea puree & a rich beef jus.*
- Macadamia Crusted Jewfish Fillet** (\*) \$36  
*Fresh local NT caught fillet, oven baked with a macadamia crust, basil pesto risotto, blistered cherry tomato & pumpkin puree*  
*(Australian Seafood) NT*
- Seared Lamb Rump** (GF)\* \$38  
*With a cashew crust, pan roasted root vegetables, brocolini & a honey & shiraz jus*
- Chicken Breast Princepessa** (GF) \$36  
*With asparagus & grilled cheese in a creamy pernod sauce. Served with gratin potato & steamed green vegetables*
- Fillet Mignon** (GF)\* \$46  
*Eye Fillet steak, wrapped in bacon, with a creamy field mushroom jus, wilted baby spinach & mash potato*
- Smokey Pork Short Ribs** (GF)\* \$38  
*With Territory Gourmet Texas BBQ Sauce, braised sauerkraut, bacon shallot filled baked potato & sour cream*
- Saltneppa Calamari** \$30  
*Panko & cashew crusted calamari, flash fried & served with Territory Gourmet Chilli Lemon Myrtle Jam & a cous cous, fennel, watercress & orange salad*  
*(Australian seafood \*\*)*

(\*\*) Imported seafood might be used if Australian is unavailable from suppliers

## **SIDE ORDERS**

**Zesty Herbed Potatoes** (V) (GF)\* \$8

**Shoe String Fries** (V) (GF)\* \$7  
*With spinach & lime aioli*

**Steamed Green Vegetables** (V) (GF)\* \$9  
*With garlic & chive butter*

**Greek Salad** (V) (GF)\* \$9  
*Tomato, cucumber, capsicum,  
fetta & olives*

**Cous Cous Salad** (V) \$8  
*Watercress, fennel, orange & radish  
with seasonal garden veg*

*Side salads available in a main course size \$22.50*

## **KID'S MENU Under 12 yrs**

**Chicken nuggets** \$12  
*Crumbed, with shoe string fries*

**Spaghetti Carbonara (\*)** \$12

**Fish Bites** (Imported Seafood) \$12  
*Battered, with shoe string fries*

## DESSERT

**Vanilla Brulee** (GF)\*  
With vanilla bean ice cream & almond bread.

**\$ 14**

**Citrus Tart**  
Zesty baked tart, macerated strawberries, white chocolate & macadamia dukkah

**Date, Fig & Walnut pudding**  
Steamed pudding with butterscotch sauce, caramel popcorn & a dark chocolate fig ice cream

**Cheesecake of the Day**  
Cold set cheesecake with homemade ice cream & chocolate flakes

**Banoffie Pie**  
Caramel, fresh banana, whipped cream, chocolate ganache & dried banana chips

**Tiramisu**  
Traditional Italian style, coffee & liqueur soaked layers, espresso soil

**Chocolate Gateau** (GF)\*  
Rich chocolate cake layers with chocolate ganache, choc truffle & a white chocolate & raspberry ice cream

**Affogato** \$ 8

**Trio of Ice creams** \$ 9  
(GF)

**Liqueur Affogato** \$ 13  
Kahlua, Frangelico, Cointreau, Tia Maria

**Kids Sundae** \$ 6.50  
Chocolate / Strawberry / Caramel

**Espresso Martini** \$ 16

**Irish Coffee** \$ 11

**Vienna Coffee** \$ 6

Please advise your wait person of any allergies or dietary requirements when placing your order

**ONLY ONE ACCOUNT / BILL PER TABLE**

PLEASE ADVISE STAFF IF YOU WISH TO PAY WITH SEPARATE TRANSACTIONS