

# Classic Hotel Fare

## Bread

Traditional Garlic Bread	5
--------------------------	---

## Chilled Selection

Freshly Shucked Oysters with Champagne Mignonette Dressing	5 each
Beef Steak Tartare, Gaufrette Chips, Classic Condiments	26
Traditional Prawn Cocktail, Baby Gem Lettuce and Maria Rosa Sauce	26
Kingfish Ceviche, Pickled Radish, Feta and Ginger Dressing	28

## iced Seafood Platter (for two)

SA King Prawns, Scampi Crudo, Coffin Bay Oysters, Ceviche of Scallops	100
Enhanced Selection: Blue Swimmer Crab Salad, Lobster tail	150

## Charcuterie Platter

Pâté en Croûte, Duck Terrine, Saucisson, Bayonne Style Prosciutto and Wagyu Bresaola served with Sour Dough, Relish and Pickled Vegetables	34
--	----

## Scampi Caviar

Served with Toast Points, Crème Fraiche and Classic Condiments 30g	240
--	-----

## Entrees

Chicken Liver Parfait, Red Currant and Port Wine Jelly with Brioche	24
Snails Bourguignonne, Garlic and Herb Butter	25
Vol Au Vent with Creamed Leeks, Abalone Mushrooms and Pea Fricassee	27
Coquilles Saint Jacques, Cauliflower Cheese au Gratin	27
Veal Tonnato, Yellow Fin Tuna, Ortiz Anchovy, Tuna Mayo, Pickled Caper Leaves	27

## Soup

Lobster Bisque en Croûte, Poached Lobster and Brandy Butter	32
---	----

## Entrée Salads

Mayfair Caesar Salad, 63°C Egg, Crisp Prosciutto, Reggiano Parmesan Crisp	26
Salt Roasted Beetroot Salad, Goats Cheese, Candied Walnut Spice and Rocket	26
Broccoli Salad, Sprouted Lentils, Pickled Zucchini, Pine nuts, Currants, and Falafel	26
Heirloom Tomato, Buffalo Mozzarella, Sweet Basil & EV Olive Oil	26

## *Fish, Shellfish & Crustaceans*

Blue Swimmer Crab Tagliolini, Lemon Butter, Parsley and Chilli	40
Salt Roast Salmon Fillet, Leek Fondue, Fricassee of Snow Peas and Squid	40
Grilled Flounder Menuinière , Capers, Parsley and Lemon Butter	40
Whole King George Whiting, Grilled, Herb Pipis and Petit Herb Salad	42
South Australian King Prawns, Chargrilled with Garlic Butter, Saffron Rice	43
Lobster Linguini, Brandy Cream with Black Winter Truffles	49

## *From the Grill*

Châteaubriand 600g (for two) Bouquetière of Vegetables	95
Limestone Coast, Black Angus, Pasture Fed Fillet Mignon, Smoked Bacon, 220g	46
Cape Grim, Angus Cross, Pasture Fed Scotch Fillet Steak 350g	48
Barossa, Berkshire, King Henry Pork Cutlet 400g	45
Gympie, Charolais, 90 Days Grain Fed, Dry Aged Rib Eye on the Bone 400g	50
T-Bone steak 500g	54

Choice of Sauce: Béarnaise, Peppercorn, Forestiere or Café de Paris Butter  
All our steaks are served medium – rare unless otherwise requested

## *Main Fare*

Ricotta Gnocchi, Sautéed Mushrooms with Brown Butter, Thyme and Parmesan	35
Chicken "Cordon Bleu", Smoked Leg Ham, Herb Crust, Dijon Sauce	40
Slipper Lobster and Leek Fondue Pithivier	42
Duck and Tangerine Pie, Shallots and Cherry Relish	40
Lamb Wellington, Minted Pea	40

## *Sides*

Triple Cooked Hand Cut Chips	14
Slow Cooked Organic Carrots, Honey Almond Dressing	14
Green Leaf and Fennel Salad, Chive Dijon Vinaigrette	14
Apple and Cabbage Slaw	14
Peas and Beans, Lemon and Mint Butter	14
Roasted Brussel Sprout with Speck	14

## *From the Carving Trolley*

Served at Lunch Only	35
Monday	Guard of Honour, Rack of Lamb, Mint Sauce
Tuesday	Rack of Veal, Sauce Forestiere
Wednesday	Classic Beef Wellington
Thursday	Rack of Berkshire Pork with Caramelised Apple
Friday	Rib of Beef and Yorkshire pudding
Served with Roast Potato and French Beans	