

BISTRO-FAX

ENTREES

Truffle arancini with tomato sugo	12.00 V
Fresh pea with smoked pancetta soup	14.00
Six Sydney rock oysters	
Natural lemon	3.50 ea G
Extra virgin olive oil and salmon roe	4.00 ea G
Thinly sliced poached veal topside with tuna mayonnaise dressing, baby chard, capers and chilli	19.50 G
Seared white scallops in their shell, shaved fennel, finger lime and mint	24.50 G
Carpaccio of wagyu beef with marinated baby beetroot, marjoram, watercress and horseradish cream	18.50 G
Johnny love bite tomatoes, buffalo mozzarella and basil bruschetta	18.00 V
Whole grilled king prawns with chilli, garlic and parsley	25.00 G
Crisp crumbed goats cheese, curly endive, grape tomatoes and hazelnuts	19.00 V
Di san Daniele prosciutto with green olives, wild rocket and hand rolled rosemary grissini	19.50
Crisp river calamari with rocket, aioli and lemon	15.00

PASTA

Saffron tagliatelle with slow cooked venison shin, tomato and peas	28.00
Spelt mushroom risotto, parsley and parmesan cheese	26.50 VG
Spaghetti with barramundi, prawns, tomato, garlic and chilli	28.50
Ricotta and spinach gnocchi with burnt butter and sage	24.50 V

MAINS

Flinders Island salt crusted lamb with potato mash and fresh horseradish	29.50 G
Seared medallions of fillet steak with mushrooms, wild rocket and parmigiano reggiano	28.50 G
Pan seared kingfish with calamari, mussels, gnocchi and asparagus	33.00
Farmed baby barramundi with sage, brown butter and spinach	34.00 G
Grilled marinated baby chicken with chilli, garlic, parsley, calvo nero, radicchio and lemon	28.50 G
Braised duck pie with celeriac puree, broad beans and red wine sauce	29.50
Crumbed milk fed veal cutlet, sauteed spinach, potato puree and lemon	31.00
Beer battered sand whiting fillets with chips and caper mayonnaise	25.50
Chargrilled wagyu prime beef burger served with gruyere cheese, pickled cucumber, beetroot chutney and chips	23.00

FROM THE GRILL

Served with red wine jus, salsa verde or porchini mushroom butter and your choice of steamed vegetables or mixed salad

Scotch fillet 300 grams	38.00 G
Beef fillet 200 grams	36.50 G

SIDES

Mesclun salad	8.50 ea
Rocket and pecorino salad	
Steamed broccolini with lemon olive oil	
Roasted kipfler potatoes with rosemary and garlic	
Buttered green beans	
Chips	

PIZZA AT THE PLAZA

Try our selection of classic and gourmet pizzas

4 slice pizza	20.00
6 slice pizza	24.00

Four Cheese - bocconcini, goats, mozzarella and parmesan cheeses with napolitana sauce	
Hawaiian - mozzarella cheese, ham and pineapple with fresh tomato sauce	
Margherita - roasted roma tomato, bocconcini and fresh oregano	
Marinara - baby octopus, prawns, calamari, mussels, shallots and fresh mixed herbs	
Mexican - pepperoni, mushroom, onion, capsicum and chilli	
Supreme - cabanossi, pepperoni, ham, mushroom, onion, capsicum, pineapple, olives, garlic and cheese	
Vegetarian - mushroom, caramelised onion, capsicum, olives, garlic and fresh oregano	

DESSERT & CHEESE

Hot chocolate pudding with caramel sauce	15.00
Baked vanilla cheese cake with red wine poached strawberries	15.00
Warm fine apple tart with vanilla ice cream	15.00
Assorted seasonal fruit plate	14.50
Raspberry crème brûlée with biscotti	15.00
Pavlova with seasonal berries and vanilla mascarpone	15.00
Layered chocolate mousse with chocolate sauce and sour cherries	15.00
Tiramisu with coffee cream	15.00
Selection of imported and local cheeses	18.50

