



**Entrees**

Smoked Salmon & Crème Fraiche Mousse  
Sourdough croutons & dill  
Allergens: Fish, dairy, gluten, alliums (dill)  
\$14

Trevally Ceviche, Prawn Crackers, Toasted Walnuts, Tomato, Red  
Onion & Extra Virgin Olive Oil  
Allergens: Fish, shellfish, gluten (crackers), alliums  
\$16

Pan Fried Halloumi, Pickled Grapes, Walnut  
& Balsamic  
Allergens: Dairy, tree nuts, alliums (balsamic)  
\$15

**Mains**

Steak Frites  
Pan seared Scotch fillet, hand-cut fries, rosemary  
aioli & garden salad  
Allergens: Dairy, eggs (aioli), gluten (fries), alliums (garlic in aioli)  
\$28

Grilled Lamb Cutlets, Roasted Brussels Sprouts, Pickled  
Horseradish Mustard & Jus  
Allergens: Mustard, alliums (garlic, onion)  
\$32

BBQ Pork Bahn Mi, Asian Slaw & Hoisin Sauce  
Allergens: Soy, gluten, sesame, alliums  
\$17

# Luisotto.

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## Starters

*Beetroot Trevally, Beetroot Puree, Crispy Savoy Cabbage + White Wine Vinaigrette - 19*

*Confit Salmon, Herb Mayo, Charred Brussel Sprouts, Crispy Capers + Beurre Monte - 25  
- gf*

*Leek & Ricotta Ravioli, Leek Cream, Beurre blanc with Leek ash oil + Pine Nut  
Gremolata - 18*

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## Mains

*Seared Duck Breast, Pomme Anna, Fried Enoki, Butternut Squash Puree, Radish + Red  
Wine Gastrique - 45*

*Seared Steak, Pomme Anna, Pea Puree, Mushroom, Sauce Au Poivre - 45 - gf*

*Herb Crusted Lamb Rack, Pomme Anna, Carrot Puree, Courgette & Spinach Puree, Fat  
Crumb + Red wine Jus - 49 - gf*

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## Snacks

*Grilled Red Cabbage + Gastrique + Hot Sauce. - 12 - gf*

*Pomme Frites + Green Aioli. - 11 - gf*

*Toasted Sourdough + Lemon Garlic Butter. - 9 - gf*

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## Desserts

*Chocolate Cremeux, Coffee Gel, Orange, Orange Gel, Chocolate Crumb, Cocoa Gavotte +  
Coffee Chantilly. - 25*

*Lemon tart, Toasted Meringue, Lemon Gelee, Sugar Tuile + Mascarpone Chantilly. - 20*

*Apple Fondant, Crème Pâtissière, Caramel Ganache, Tuile + Cinnamon Chantilly. - 24  
-gf*



# MENU

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## STARTERS

- SPICED CHICKEN TACOS - \$21
- GREEN GODDESS SALAD (VG) - \$27
- PAN SEARED SCALLOPS - \$34

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## MAIN DISHES

- SIRLOIN STEAK - \$39  
served with roasted vegetables, creamy mash potato and berry  
gastrique sauce
- PAN SEARED SALMON - \$37  
served with vegetable fritters and chimichuri
- ROASTED CHICKEN LEG - \$33  
served with Creamy Mushroom Sauce and Sauteed Greens

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## DESSERTS

- PEACH MELBA - \$23  
with Vanilla Ice Cream
- CREME FRAICHE PANNA COTTA - \$22  
with Cinnamon Poached Pear and Praline
- Honey Feijoa Pistachio Strudel - \$19  
with Coconut Cream

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## SIDES

- HONEY GARLIC GLAZED BRUSSEL SPROUT - \$8
- MAPLE ROASTED PUMPKIN - \$5
- ROOT VEGETABLE CHIPS WITH SALSA - \$8

# Menu

## ENTRÉE

BUTTERNUT RAVIOLI, FETA, BEURRE NOISETTE, PARSLEY OIL, PINE  
NUTS, \$20

TREVALLY CEVICHE, CHILLI, SQUID INK CORAL AVOCADO MOUSSE,  
\$15

CHICKEN MEDALLIONS, PORCINI SAUCE,  
\$17

## MAIN

STEAMED MUSSELS, SPINACH AND CREAM SAUCE, CRISPY SPROUTS,  
BRIOCHE \$38

LAMB RACK, POMEGRANATE, RED WINE JUS, BROCCOLINI, HASSLEBACK,  
\$50

QUAIL GALANTINE, KUMARA PUREE, JUS, PISTACHIO,  
\$45

## SIDES

SOURDOUGH BREAD, TRUFFLE BUTTER, DIPS,  
\$11

WINTER SALAD, RADDICHIO, ENDIVE, ORANGE DRESSING  
\$20

TRUFFLE FRIES, PARMIGIANO  
\$10

## DESSERT

WHITE CHOCOLATE MOUSSE, MANDARIN COMPOTE, ALMONDS, GEL  
\$15

BLUEBERRY TART, BLUEBERRY COMPOTE, CHANTILLY CREAM  
\$14

CHOCOLATE FONDANT, CREME ANGLAISE, TUILE, COULIS, ORANGE,  
\$21

LOLA TAVAN  
**BISTRO MENU**

**entrees**

*Provençal baked ratatouille tian  
zucchini, tomato, and eggplant layered with a tomato sauce*

**\$39**

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*Polish pierogi ruskies  
potato, cheddar cheese with brown butter sauce and sour cream*

**\$34**

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*chicken and leek pie  
and a side salad*

**\$38**

**mains**

*Fricassée de poulet à l'ancienne  
served with broccolini over white rice*

**\$38**

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*pulled lamb, rosemary, and cheese ragu  
with charred brussel sprouts and horseradish mash*

**\$41**

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*Provençal style baked fish  
on a bed of roast capsicum, fennel, and onion*

**\$39**

**sides**

*mixed olive tapenade*

*with anchovies and capers*

**\$15**

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*warm pears, brie cheese, and prosciutto salad  
dressed in balsamic vinaigrette*

**\$15**

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*truffle shoestring fries  
dusted with pecorino romano*

**\$14**

### **desserts**

*mini croquembouche tower  
with spun sugar and candied fruits*

**\$24**

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*gluten free cranberry cheesecake crepe cake  
with creme Chantilly and dusted in powdered sugar*

**\$26**

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*sticky date pudding with toffee sauce  
paired with vanilla bean ice cream*

**\$24**

# Appetizers

## TREVALLY CRUDO \$23

Fennel Cured, Beetroot and Citrus Salsa,  
Dill, MInt, Vinegarette GF

## STUFFED CAPSICUM \$16

Spinach and Ricotta  
Pureed Capsicum sauce  
Pumpkin seeds, Olive oil, Basil GF V

## FRIED CHICKEN HEARTS \$20

Chilli Aioli, Salad Greens, Lemon GF

## Special Menu



Steak Frites with Mushroom sauce and Seasonal Greens

\$30

## Sides

### FRIES, FETA, PARSLEY \$13

GF V

### CARROTS, GARLIC \$15

YOGHURT, WALLNUTS  
GF V CN

### FRIED HALLUMI, HOT \$16

HONEY

V

EMA'S BISTRO

# Menu

FOR THE LOVE OF FOOD

## Main Dishes

### STEAK FRITES GF \$30

Mushroom Sauce, Brocollini

### TIGER PRAWN & KUMARA GNOCCHI \$30

Brusel Sprouts, Wine Reduction Sauce,  
Chives

### LAMB SHANK GF \$36

RISSOTO  
Spinach, Charred Corn, Braise Jus, Parsley,  
Mint

## Desserts

### CRÈME BRÛLÉE GF V CN \$20

Apple Pie Filling, Toasted Almonds, Vanilla

### CHOCOLATE MOUSE GF V CN \$22

Orange Gel, Zest, Toasted Hazelnuts,  
Coconut

### STICKY DATE PUDDING V CN \$22

Butterscotch Sauce, Chantilli, Mint

GF - Gluten Free, V - Vegetarian, CN - Contains Nuts

# MENU

Jamie's Bistro

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## Entrée

Arancini w/ beef ragu, parmesan, green goddess sauce	\$16
Ascolane olives, pork-stuffed, harissa mayo	\$17
Poached spinach & feta dumpling w/ rosemary garlic oil (v)	\$19

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## Main

Braised chicken w/ crème fraîche, pommes purée, charred leeks, bacon crumb, pickled shallots	\$26
Pan-seared snapper, potato fondant, crispy kale, pickled shallots, beurre blanc (gf)	\$30
Duck leg, beetroot risotto, mascarpone, pickled beetroot, arugula, olive oil (gf)	\$37

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## Side

Housemade garlic & rosemary focaccia (v)	\$8
Lemon braised potatoes w/ tzatziki (v/gf)	\$10
Crispy brussel sprouts, toasted walnuts w/ mustard vinaigrette (vg/gf)	\$12

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## Dessert

Sticky toffee pudding, ginger streusel, orange crème anglaise, toffee sauce	\$15
Chocolate creme brulee, orange coulis, spiced poached pears, hazelnut brittle (gf)	\$15
Banana souffle, vanilla crèmeux, hazelnut dentelles, caramelised banana	\$18

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# MENU

## Entree



**Cured Salmon Gravlax on Sourdough - 35\$**

*Cured salmon, cream cheese, sourdough, dill*

**Mushroom Ravioli in Champignon sauce (VG) - 20\$**

*Mushroom ravioli, Champignon, herb oil, parmesan foam*

**Steak Tartare on Toast - 32\$**

*Tenderloin, Caper, Dijon mustard, Egg yolk, Sourdough, Horseradish cream*

## Main

**Tenderloin with Bordelaise sauce - 41\$**

*Tenderloin, Bordeaux, Potato, Carrot*

**Pan-seared Snapper with Mushroom Risotto - 34\$**

*Snapper, Mushroom, Arborio rice, pumpkin seed*

**Fettucine Beef Cheek Stroganoff - 34\$**

*Fettucine, Beef cheek, mushroom, almond, tomato paste*





## Side



### **Saute Escabeche - 10\$**

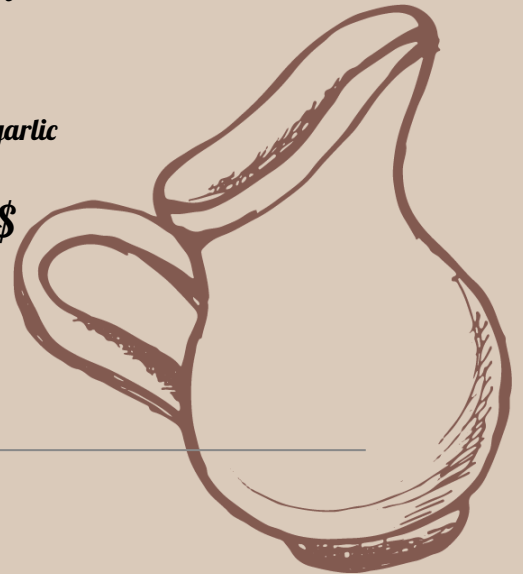
*Cauliflower, Carrot, Shallot, Jalapenos, Vinegar*

### **Gratin Dauphinoise - 11\$**

*Sliced potato bake with cream, herb, shallot, garlic*

### **Parmesan Potenta Chips - 10\$**

*Potenta, Parmesan, thyme*



## Dessert

### **Creme brulee with Berry Coulis & Almond tuiles (GF) - 18\$**

*Creme brulee, Almond, Berry*

### **Mille-feuille vanilla with Berry Creme Patissiere - 17\$**

*Puff pastry, pastry cream, berry compote*

### **Apple Caramel Tart with Chantilly cream - 14\$**

*Apple, caramel, chantilly cream*

