

# Classic Hotel Fare

## Bread

Traditional Garlic Bread	5
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## Chilled Selection

Freshly Shucked Oysters with Champagne Mignonette Dressing	4 each
Beef Steak Tartare, Classic Condiments	18
Traditional Prawn Cocktail, Baby Gem Lettuce and Maria Rosa Sauce	22
Dill Cured Salmon Rose, Herb Crème Fraiche, Capers, Chestnut Blini	24
Iced Blue Swimmer Crab Salad with Apple and Radish	24

## 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	29
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## Scampi Caviar

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

Chicken Liver Parfait, Red Currant and Port Wine Jelly with Brioche	18
Snails Bourguignonne, Garlic and Herb Butter	19
Vol Au Vent with Creamed Leeks, Abalone Mushrooms and Pea Fricassee	24
Coquilles Saint Jacques, Grilled with Tomato and Herb Vinaigrette	24
Venison Carpaccio, Pickled Peach, Horseradish Cream, Wild Rice Crisps	24

## Soup

Lobster Bisque en Croûte, Poached Lobster and Brandy Butter	30
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## Entrée Salads

Mayfair Caesar Salad, 63° C Egg, Crisp Prosciutto, Reggiano Parmesan Crisp	22
Salt Roasted Beetroot Salad, Goats Cheese, Candied Walnut Spice and Rocket	22
Broccoli Salad, Sprouted Lentils, Pickled Zucchini, Pine nuts, Currants, and Falafel	22
Heirloom Tomato, Buffalo Mozzarella, Sweet Basil & EV Olive Oil	22

## *Fish, Shellfish & Crustaceans*

Blue Swimmer Crab Tagliolini, Lemon Butter, Parsley and Chilli	35
Salt Roast Salmon Fillet, Leek Fondue, Fricassee of Snow Peas and Squid	35
Grilled Flounder Meunière, Capers, Parsley and Lemon Butter	36
Whole King George Whiting, Grilled, Herb Pipis and Petit Herb Salad	38
South Australian King Prawns, Chargrilled with Garlic Butter, Saffron Rice	42
SA Lobster Split and Chargrilled - Market Price	

## *From the Grill*

Châteaubriand 600g (for two) Bouquetière of Vegetables	95
Limestone Coast, Black Angus, Pasture Fed Fillet Mignon, Smoked Bacon, 220g	42
Cape Grim, Angus Cross, Pasture Fed Scotch Fillet Steak 350g	44
Gympie, Charolais, 90 Days Grain Fed, Dry Aged T-Bone Steak 500g	52
Rib Eye on the Bone 400g	48
Choice of Sauce: Béarnaise, Peppercorn, Choron, Forestiere or Café de Paris Butter	
All our steaks are served medium – rare unless otherwise requested	

## *Main Fare*

Ricotta Gnocchi, Sautee Mushrooms with Brown Butter, Thyme and Parmesan	30
Chicken" Cordon Bleu" Gruyere, Smoked Leg Ham, Herb Crust, Dijon Sauce	36
Lamb Wellington, Minted Pea	36
Duck and Tangerine Pie, Shallots and Cherry Relish	38
Veal Cutlet Oscar, Butter Poached Slipper Lobster, Asparagus, Sauce Choron	40

## *Sides*

Triple Cooked Hand Cut Chips	12
Honey Almond and Heirloom Carrot Salad	12
Green Leaf and Fennel Salad, Chive Dijon Vinaigrette	12
Apple and Cabbage Slaw	12
Peas and Beans, Lemon and Mint Butter	12
Asparagus "Almondine"	12

## *From the Carving Trolley*

Served at Lunch Only	31
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	