

ENTREE

TOASTED GERMAN SOUR DOUGH WITH OLIVE OIL AND BALSAMIC [V*]			\$5
GARLIC BREAD [V*]			\$5
BASIL PESTO AND PARMESAN BREAD [V*]			\$7
TAPENADE TOAST WITH OLIVE PASTE AND GRILLED PARMESAN			\$7
CHICKEN BROTH [G*] TRADITIONAL BROTH WITH SHREDDED CHICKEN AND FRESH VEGETABLES			\$7
MUSHROOM BRUSCHETTA [V*] CHILLI-SCENTED MUSHROOM SALSA ON TOASTED SOUR DOUGH			\$10
CLASSIC CAESAR SALAD COS LETTUCE, CANDIED BACON, GARLIC CROUTONS, BOILED EGG, PARMESAN AND DRESSING			\$14
CLASSIC CHICKEN CAESAR SALAD WITH OVEN-ROASTED CHICKEN BREAST			\$16
CLASSIC SALMON CAESAR SALAD WITH PREMIUM SMOKED SALMON			\$17
THAI BEEF SALAD [G*] WITH SPINACH, BEAN SHOOTS, CASHEWS, CORIANDER AND CHILLI GLAZE			\$16
SEARED GARLIC PRAWNS 101 WITH FRESH EGG LINGUINI, GARLIC AND RICH CREAM REDUCTION			ENTRÉE \$16 MAIN \$26
GNOCCHI STEVANA [V*] WITH ARTICHOKE, MUSHROOM, SPINACH, OLIVE AND NAPOLITANO SAUCE [V*]			ENTRÉE \$14 MAIN \$24
PASTA OF THE DAY PLEASE ASK YOUR WAIT STAFF			ENTRÉE \$14 MAIN \$24
PACIFIC OYSTERS [G*] KILPATRICK CHILLI LIME BUTTER [G*]		1/2 DOZ. \$18 1/2 DOZ. \$18	DOZ. \$36 DOZ. \$36
THAI RED CHICKEN CURRY [G*] WITH CORIANDER, TOASTED CASHEWS AND BEAN SHOOTS			ENTRÉE \$14 MAIN \$24
THAI RED VEGETARIAN CURRY [V*] [G*] WITH TOFU, TOASTED CASHEWS AND SEASONAL VEGETABLES [V*]			ENTRÉE \$12 MAIN \$20

101 = SIGNATURE DISH

[V*] = VEGETARIAN / VEGETARIAN OPTION

[G*] = GLUTEN FREE

MAIN COURSE

FISH OF THE DAY WITH ZESTY LEMON AIOLI AND FRIES

GRILLED OR
CRISP BEER BATTER

MP

NORTH-WEST BARRAMUNDI [G*]

PAN-SEARED CRISPY-SKIN FILLET WITH SKORDALIA, SPICED TOMATO AND CAPSICUM ESSENCE

\$34

LEMON-RUBBED OCEAN TROUT [G*]

OVEN-BAKED, WITH CUMIN KUMARA, CAPSICUM COMPOTE AND PRESERVED LEMON

\$32

BAKED GREEN ONION PESTO CHICKEN SUPREME

WITH SNOW PEA LINGUINI AND PARSLEY OIL

\$28

MOROCCAN-SPICED CHICKEN BREAST [G*]

OVEN-BAKED, WITH SWEET POTATO WEDGES AND SOUR LEMON

\$28

RAW HONEY AND CITRUS SCENTED GRILLED LAMB CUTLETS [G*]

WITH BLANCHED ASPARAGUS AND SUGAR-ROASTED BEETROOT

\$29

CHAR-GRILLED YEARLING PRIME SCOTCH FILLET STEAK [G*] 

[250GM] - WITH ROOT VEGETABLE MEDLEY AND YOUR CHOICE OF SAUCE

\$31

GRILLED PRIME FILLET STEAK [G*]

[220GM] - WITH PARMA HAM, POTATO ROSTI AND YOUR CHOICE OF SAUCE

\$34

SURF AND TURF [G*]

[220GM] SEARED PRIME FILLET STEAK MEDALLION WITH GARLIC-BUTTERED BUTTERFLY PRAWNS AND HOME-MADE HOLLANDAISE SAUCE

\$38

SAUCES

FIELD MUSHROOM JUS [G*]

HOME-MADE HOLLANDAISE [G*]

TOASTED GREEN PEPPERCORN GLAZE [G*]

BORDERLAISE DEMI GLAZE [G*]

SIDE ORDERS

STEAMED SEASONAL VEGETABLES [V*] [G*]

\$6

SKORDALIA GARLIC AND OLIVE OIL MASH POTATO [V*] [G*]

\$4

FRIES

\$5

SAUTÉED MUSHROOMS [V*] [G*]

\$7

STEAMED JASMINE RICE [V*] [G*]

\$4

TEN'S OWN GREEK SALAD [V*] [G*]

\$7

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DESSERTS

HOME-MADE TIRAMISU	\$8
CHILLED CHEESECAKE WITH SAUCE ANGLAISE AND RASPBERRY COULIS	\$8
RASPBERRY PANNA COTTA WITH SAFFRON PEARS [G*]	\$8
TRIO OF HOME-MADE ICE CREAMS WITH SAVOIARDI BISCUITS	\$7
GIN AND LIME TART	\$8
DESSERT PLATE TO SHARE – CHEF'S SELECTION OF TWO DESSERTS	\$14
CHEESE PLATE – SELECTION OF FINE CHEESES <i>WITH DRIED FRUITS AND QUINCE PASTE</i>	\$17

AFTER DINNER

ESPRESSO COFFEE	\$3.5
VIENNA COFFEE MOCHA	\$4
HOT CHOCOLATE AFFOGATO	\$4.5
PREMIUM LOOSE-LEAF TEA [POT]	\$4.5
LIQUEUR COFFEE	\$8
GALWAY PIPE TAWNY PORT	\$7.5
HARDY'S CELLAR RESERVE SHOW PORT	\$7.5
PENFOLD'S CLUB TAWNY PORT	\$7
DIRECTOR'S SPECIAL TAWNY PORT	\$8
PENFOLD'S GRANDFATHER LIQUEUR TAWNY PORT	\$11
BAILEY'S IRISH CREAM	\$7.5
GRAND MARNIER	\$8
TIA MARIA	\$7.5
FRANGELICO	\$8
BENEDICTINE	\$8.5
DRAMBUIE	\$8

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