

SUNSET DINNER MENU

EVERY TUESDAY & WEDNESDAY

SMALL PLATES

Eggplant and Mushroom San Choy (3) (V, GF)

Roast Miso Marinated Eggplant and Mushroom in Tso Sauce,
Gochujang Dressing, Cos Lettuce

18

Lap Cheong Bacon San Choy (3) (GF)

Lap Cheong Bacon - cured and smoked in-house,
Kakadu Plum Sauce, Sesame Dressing, Cos Lettuce

20

Crocodile Bao (3)

Crocodile striploin, pickled julienne Carrot, Cucumber,
Chilli & Ginger, Coriander, Fried Shallots, Tajin Dressing, Steamed Bao Buns

22

Paw-Paw Salad (V, VG, GF, DF)

Green Papaya, Roasted Peanuts, Rice Noodle, Green Beans,
Tomatoes, Basil, Nam Jim dressing.

22

Lemon Myrtle & Pepperberry Squid (GF)

Squid, Lemon, Salad Greens, Bees Creek Honey Vinaigrette, Aioli

22

Half Shell Scallops (4 / 6)

Baked in butter sauce, Hoisin dressing, lemon.

26 /39

LARGE PLATES

Beef Brisket (GF)

Master Stock Braised Beef Brisket, Bok Choy
, Confit Potato

40

Chilli Prawn Pasta

Local Banana Prawns, Onion, Garlic, Chilli, White Wine, Tomato, Cream,
Whole Egg Semolina Pasta & Lemon

36

Fish Special (GF)

Grilled NT Fish, Boc Choy,
Heirloom Carrots, Dill Beurre Blanc

44

Duxelles Potatoes (V, Vegan option, GF)

Sauteed Portobello Mushroom, Roasted Capsicum on Roast Potato Skins,
Grana Padano, Romesco Sauce.

34

Scotch Fillet 300 gm (GF)

Confit Potato, Buttered Greens, Cafe de Paris Butter

48

Seafood Tower/ Plate for Two

Moules Marinière (Garlic Wine Mussels), Garlic Chilli Prawns w/ toasted bread,
Grilled Squid, Baked Scallops, Sesame Fish, Crocodile Striploin

120

SWEETS

Lemon Curd Posset

with Shortbread Crumb & Strawberry

16

Mango Crème Brûlée

with Pistachio Praline, Sable Biscuits

16

Davidson Plum Macarons,

Italian Meringue, Couverture Ganache.

16