



ON THE WATERFRONT

## DINNER

05:00PM – 09:00PM

### START

garlic bread	12
soup of the day	12
calamari	17
rocket   kimchi mayo	
dumplings <b>df</b>	17
confit pork belly   apple puree	
prawns <b>gf df</b>	17
chilli & ginger broth   pak choy	

### MAINS

risotto	29
butternut squash   spinach   parmesan   pumpkin granola	
fish of the day <b>gf</b>	37
leek fondue   broccolini   white wine sauce	
braised lamb shoulder	37
pea puree   potato & feta croquette   mint shallot chutney	
scotch fillet	37
beef cheek cigar   potato gratin   onion puree   jus	
easterbrook farm duck	37
potato croquette   carrot puree   pak choy   five spiced jus	

### ADD

potato + truffle croquettes	7
shoestring fries   aioli	7
green salad   balsamic vinaigrette dressing	7

### FINISH

bread + butter pudding	15
toffee   vanilla bean ice cream	
lemon meringue	15
lemon curd   limoncello mascarpone   almond crumble	
three cheeses	26
pear + fig chutney   grapes   apple crackers	
trio of sorbets <b>gf df</b>	10

please dial 702 to place room service orders | advise us of any dietary requirements or allergies