



**DIRECTED BY**  
**DAVID CASSAR – EXECUTIVE CHEF**

## **ACT ONE**

### *-STARTERS-*

**garlic & herb bread**

6.5

**tomato, mozzarella & basil bruschetta** with freeze dried balsamic

9.5

**turkish bread pizza**

featuring thinly sliced prosciutto, tomato and mozzarella cheese  
finished with rocket and shaved parmesan

13.5

## SPOTLIGHTS

### *-ENTREES and MAINS-*

#### **lamb shoulder slow cooked for 6 hours**

with creamy mash potato, french lentils and red wine jus

entrée 18

main 30

#### **jumbo sundried tomato and ricotta ravioli**

with cherry tomatoes, asparagus and white wine cream sauce and freshly shaved parmesan

entrée 17

main 29

#### **zucchini fritters**

accompanied by roasted dutch carrots, whipped goat's curd and pistachio dukkah

entrée 17

main 27

#### **peking duck pancakes**

twice cooked duck breast with cucumber, leek, spring onion and pepperberry & cherry flavoured pearls

entrée 17

main 31

#### **prawn tacos**

brioche ash crumbed prawns, potato spaghetti wrapped prawns and prawn ceviche

accompanied by chargrilled corn, mexican blackbean and avocado salad

entrée 18

main 32

#### **pan roasted miso marinated barramundi fillet**

on okonomiyaki pancake, steamed bok choy, bonito flake and wasabi mayonnaise

entrée 18

main 32

# HEADLINERS

## *~THE GRILL~*

*all of our headliners are direct from our chancellor grill and sourced from reputable australian owned companies with sustainable farming practices*

<b>braised pork rib</b> , in a sticky whisky glaze ( <i>otway ranges, victoria</i> )	34
<b>half free range chicken</b> , split ( <i>bendigo, victoria</i> )	39
<b>barramundi fillet</b> ( <i>humpty doo, darwin</i> )	36
<b>porterhouse, grass fed</b> , 250g ( <i>gippsland, victoria</i> )	32
<b>scotch fillet, 200 day grain fed</b> , 300g ( <i>new england, new south wales</i> )	43
<b>rib eye fillet, grass fed</b> , 400g ( <i>grampians, victoria</i> )	46
<b>tomahawk steak, grass fed</b> , 600g ( <i>cape grim, tasmania</i> )	70
<b>reef and beef porterhouse</b> 250g, mornay baked half lobster & garlic prawns	70

*your headliner grilled main comes with chips, garlic aioli and a choice of one supporting act and one prop (see over the page)*

## **SUPPORTING ACTS**

### *~SIDE DISHES~*

greek salad with south cape feta

green beans with lemon oil

roasted mushrooms

mexican blackbean and avocado salad

paris mash

13mm chips

tempura battered onion rings

6.5

## **PROPS**

### *~SAUCES~*

red wine jus

pepper sauce

herb garlic butter

chimichurri sauce

mother's tomato chutney

garlic aioli