



LUNCH 12-2PM | DINNER 6-10PM | BAR OPEN LATE

# DINNER

## BREADS

- FLAT BREAD** ..... 9  
Smoked eggplant and dukkah with lemon garlic oil
- CASA LOAF** ..... 7  
Blend of mixed herbs and garlic butter

## ENTRÉE

- CRAB MILLE-FEUILLE** ..... 15  
Blue swimmer crab meat, flying fish roe with fried wontons and coconut curry sauce
- DUCK SAN CHOY BAU** ..... 17  
Shredded duck in hoisin sauce with shallots and toasted peanuts
- BEETROOT GNOCCHI (v)** ..... 15  
Homemade gnocchi with goats cheese mousse, roasted baby beets and parmesan butter
- HOMEMADE OX CHEEK AND MUSHROOM DUMPLING** ..... 12  
Shallot and soy dressing with sichuan pepper oil

## SALLY'S MENU

- BEEF RUMP** ..... 29  
Dukkah crusted, wheat pearls, fire roasted peppers and zucchini
- PESTO CHICKEN BREAST (gf)** ..... 28  
Glazed baby carrots, chat potatoes and spinach

### FOR 2

- Lamb Shoulder 1.8kg (gf)** ..... 65  
12hr sous vide, gremolata, tahini yoghurt & onion jus  
Your choice of any 2 sides

## MAINS

- BRAISED BEEF SHORT RIB (gf)** ..... 32  
Slow cooked in master stock with potato puree, soybeans, corn and leek
- STICKY PORK** ..... 30  
Char-siu marinated with Chinese broccoli and puffed rice
- MUSHROOM WELLINGTON (v)** ..... 25  
Portobello and morel mushrooms with brie cheese and black garlic aioli
- GRILLED CHICKEN BURGER** ..... 20  
Avocado, brie cheese, tomato relish and rocket with beer battered chips
- BABY BARRAMUNDI** ..... 25  
Battered with herbs and spices and lemon wasabi mayo, baby leaf salad with beer battered chips
- SMOKED BRISKET BURGER** ..... 20  
Bacon, crispy onions and cheese sauce with beer battered chips
- GRILLED SALMON (gf)** ..... 30  
Polenta cake with wilted baby spinach, muddled tomatoes and olives

## GRILL

- 250g ANGUS STRIP LOIN (gf)** ..... 32  
150 day grain fed, Riverina region NSW  
King brown mushroom, spring onion and cherry tomatoes
- 300g BEEF RUMP FILLET (gf)** ..... 31  
150 day grain fed, Riverina region NSW  
King brown mushroom, spring onion and cherry tomatoes
- HALF ROAST CHICKEN (gf)** ..... 29  
Hawkesbury region NSW  
Toasted peanuts with sticky honey and soy glaze

## YOUR CHOICE OF SAUCE

Mushroom, green pepper, red wine or herb gremolata

## SIDES

- STEAMED GARDEN VEGETABLES (gf)** ... 8  
Broccoli, cauliflower and green beans
- BEER BATTERED CHIPS** ..... 8  
Garlic mayonnaise
- GARLIC MASH (gf)** ..... 8  
Rosemary salt
- GARDEN LEAVES (gf)** ..... 8  
Market mix with honey mustard dressing
- THICK CUT SWEET POTATO (gf)** ..... 8  
Garlic mayonnaise and sichuan pepper seasoning

## DESSERTS

- Indulge in a dessert and you'll donate \$2 to the AccorHotels Community Fund to help us build healthy families through our partners AIME Mentoring, Garvin Institute of Medical Research, Kokoda Youth Foundation and Lifeline. Thank you for your sweet contribution in creating a positive change in our communities.
- PUDDING (gf)** ..... 14  
Fruit sago with rice dumpling filled with toasted sesame seeds
  - BANOFFEE** ..... 16  
Caramelised banana, dulce de leche, ginger biscuit crumbs and whipped cream
  - FRUIT CRUMBLE** ..... 15  
Rhubarb, pears and peaches with Anzac crumbles and vanilla custard
  - AUSTRALIAN CHEESES** ..... 17  
King Island brie, blue and cheddar with quince paste, dried fruits and lavosh bread

10% discount off food\* Items only for Accor Live Limitless loyalty members. Show our friendly team your Accor Live Limitless loyalty member card or join today! Further discount not applicable for Accor Plus members\*