

BREADS Select from:

- O RUSTIC FRENCH
- O PUMPKIN SUNFLOWER

Condiments:

- osoft butter
- olive oil & balsamic

ENTREES-

CAPRESE # 10 to

fresh mozzarella, Roma tomato, balsamic, basil

CORN FRITTERS

piña collada dip

BBQ PORK SLIDERS

slow cooked pulled pork, slaw, cheddar

GOURMET SALAD ** -

young lettuce, carrots, cucumber, beets, radish, balsamic & roasted garlic vinaigrette

CAESAR SALAD

housemade dressing, parmesan

ROASTED BROCCOLI AND 3 CHEESE SOUP®

white cheddar, parmesan, gruyere

PAPPARDELLE ALL'ANATRA

traditional tuscan pasta tossed with slow braised duck

RARE FINDS

food you always wanted to try but haven't yet dared...

ESCARGOTS BOURGUIGNONNE

burgundy snails in garlic herb butter with chablis and pernod











"Please inform your server if you have any food allergies"

"The public authority has determined that eating uncooked, or partially cooked poultry, meat, eggs, or seafood may present a health risk to the customer, particularly who may be more vulnerable

MAINS

PAPPARDELLE ALL'ANATRA

traditional tuscan pasta tossed with slow braised duck

SYDNEY MARKET FISH 🐵

saffron fregola, broccoli, carrot, lemon gremolata

CHICKEN POT PIE @ 1 vag various is of

chicken morsels, vegetables in creamy mushroom sauce, baked in a flaky pastry

SUNDAY ROAST *

grain fed sirloin, potatoes, carrot, grilled cabbage, Yorkshire pudding, gravy

STUFFED PORTOBELLO MUSHROOMS

stewed tomatoes, spinach, butternut squash, mozzarella

FEATURED INDIAN VEGETARIAN 🗫 🕊 😘

served with fragrant basmati rice, dal, vegetable, roti, papadum and raita



GRILLED BARRAMUNDI 👄 🐠

steamed vegetables, mashed potatoes

CHICKEN SCHNITZEL

served with chips

GRILLED SIRLOIN STEAK*

peppercorn sauce, steamed vegetables, mashed potatoes

-STEAKHOUSE SELECTION

Great Seafood and Premium aged Beef, Seasoned and grilled to your exact Specifications A Surcharge of \$38.00 applies to each Mains *

SURF & TURF*

lobster tail and grilled filet mignon

GRILLED FILET MIGNON*

grain fed, 250 grams for the true gourmet

AUSTRALIAN LAMB CUTLET *

double cut chops



HOT SEA FOOD PLATTER (FOR 2) 🥗

crab cake, BBQ prawns, fried fish, calamari, served with chips and lemon



BONSAI SUSHI SHIP * (FOR 2)

tempura roll, bang bang bonsai roll, 6 pcs assorted sushi (tuna, salmon, prawn), side salad

SAUCE

Chimichurri

Bearnaise

Peppercorn sauce











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3/4

AU D-2

DESSERT-

BITTER & BLANC BREAD PUDDING

dulce de leche cinnamon sauce

PASSION FRUIT PANNA COTTA *

-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT SALAD

SELECTION OF ICE CREAMS & SORBETS

CHEESE PLATE

COFFEE AND TEA

SHORT BLACK \$3.00

LONG BLACK \$3.50

CAPPUCCINO \$4.00

FLAT WHITE \$4.00

HOT TEA \$3.50











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AU D-2



COCKTAILS



COCKTAILS

BELLINI

An always cheerful celebration of Sparkling Wine and peach purée. **\$16.00**

THE FRESH ITALIAN

Refreshing and light with the essence of orange.

Aperol, Bacardi Rum, a touch of orange juice,

citrus and a splash of soda.

\$16.00

SPICY CHIPOTLE PINEAPPLE MARTINI

Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves.

A spicy start to your dinner.

\$17.00

APPLETINI

Sweet and sour delight with Skyy Vodka and Sour Apple Pucker. \$17.00

THE CARNIVAL COSMO

Carnival's twist on this ever-popular concoction.

Prepared with Skyy Vodka, Limoncello

and cranberry juice.

\$17.00

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