

# ENTRÉE

Chefs soup of the day, please ask wait staff for choice	\$12
Duck liver pate, blood orange jelly served with Melba Toast	\$15
Bruschetta pomodoro with goat's cherve, EVO and baby basil (V)	\$18
Baby beetroot and goats curd with petit salad and balsamic reduction (GF)	\$16
Beef Carpaccio, beef fillet with shaved pecorino, wild rocket and truffle oil (GF)	\$18
Cured king fish with chargrilled watermelon, mint, fennel salad and lime sorbet (GF)	\$19
Seared king scallops with corn puree, crispy pancetta and lemon oil (GF)	\$20

## MAINS

Sumac crusted barramundi, in a red curry broth with baby coconut, cucumber, pickle ginger and mint salad (GF)	\$29
Confit duck, with slowly roasted kipfler potatoes and sautéed broccolini (GF)	\$30
Risotto of wild mixed mushrooms, truffles and pecorino (GF)(V)	\$28
Risotto of pea and crab with lime citrus mascarpone (GF)	\$28
Twice cooked Pork Belly, with chili caramel flamed red peppers, with baby coconut, cucumber, coriander and mint (GF)	\$31
Pan fried Atlantic salmon, with salsa verde and tomato concasse (GF)	\$29
Duck pappardelle, slow cooked duck in a hearty caponata with truffle oil and parmesan	\$28
Veal scaloppini, young tender veal coated in Japanese bread crumbs served with fennel mint salad and olive capsicum salsa	\$30
Potato gnocchi served with creamy pumpkin puree with citrus mascarpone and lime caviar (V)	\$25

## FROM THE GRILL

Each of the following items is served with your choice of sauce, truss cherry tomatoes, confit garlic and celery salt

Dry aged New York striploin on the bone 120 day dry aged 250g (GF)	\$32
Junee lamb rump 250g (GF)	\$32
Dry age rib eye on the bone 120 day dry aged 350g (GF)	\$36

Sauces: Red wine jus (GF), Peppercorn, Mushroom

## SIDES

All \$8 each

Garlic mash (V)
Thick cut pommes frites with rosemary salt (GF)(V)
Crisp onion rings with smokey BBQ
Baby leaf with chardonnay vinegar (GF)(V)
Broccolini with confit garlic, pomodoro and walnut oil (GF)(V)
Baby cos with bacon, shaved parmesan, grissini, slow cooked egg and anchovy dressing
Mushroom ragout (V)

## INDIAN SELECTION

Masala chicken breast, cumin aaloo Gobi with a spicy tomato sauce (GF)	\$28
Chicken Tikka Masala served with steamed rice and spicy tomato chutney (GF)	\$26
Madras Vegetable curry served with steamed rice and spicy tomato chutney (GF)(V)	\$24

If you have special dietary requirements please look for these symbols on our menu, or advise our wait staff.

(GF) Gluten Free (V) Vegetarian

## DESSERTS

Deconstructed jaffa mousse cake	\$12
Daily selection of ice cream and sorbet	\$12
Lemon lime crème brulee and coconut sorbet (GF)	\$12
Peanut chocolate fondant, peanut brittle and white chocolate shot	\$12
Poached quince with whiskey crème pâtissière and pistachio crumble	\$12
Zaccotto with coffee anglaise and Bailey's cream	\$12

Chef's daily selection of cheese with crispy fruit bread. Please ask wait staff for selection.  
1 piece \$9, 2 pieces \$12, 3 pieces \$15

four elements  
RESTAURANT & BAR