

ENTREE

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| Avocado, palm hearts, sweet corn, beans and radish salad with olives and basil vinaigrette (v/i) | 19.00 |
| Five spiced pork belly with caramelised apple and pear, sherry vinegar demi glace | 24.00 |
| Fennel and pea potage with mint and crème fraiche (i) | 15.00 |
| Pure vegetarian pumpkin and lentils soup (v/i) | 15.00 |
| Onion and tomato tart served with asparagus and frisée salad (V) | 24.00 |
| Beetroot carpaccio with rocket, avocado, Persian marinated feta and aged balsamic (i) | 24.00 |
| Serrano ham wrapped Scallops with prawn ravioli, parmesan crisp and tarragon foam | 28.00 |
| Roasted quail with truffle pistachio farce, baby vegetables and port wine reduction (i) | 28.00 |
| Chili spiced salt and pepper calamari with cucumber and citrus salad | 26.00 |
| Six South Australian oysters natural with lemon wedges and mignonette dressing (i) | 25.00 |

v – indicates vegetarian dishes

i – indicates gluten free dishes

MAIN

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| Breast of duck with confit garlic, celeriac puree, asparagus, blue berries and Grand MARNIER sauce | 39.00 |
| Baby barramundi fillets with slivers of potato, witlof and green tomato served with saffron butter sauce (i) | 39.00 |
| Fillet of Blue eye fish with bisque served with a crisp fennel and herb salad, steamed clams and creamy pomme puree | 38.00 |
| Rack of lamb with fondant potato and eggplant caviar on a bed of ratatouille, truffle and lamb reduction | 43.00 |
| Tenderloin of beef (200g) on potato rosti with braised baby leeks, confit trussed cherry tomatoes and a rich cabernet sauvignon jus | 45.00 |
| Grilled Angus sirloin (250gr) served with thick chips, rocket salad and Bordelaise sauce (i) | 43.00 |
| Free range chicken breast served with tomato and leek fondue, sweet potato and a sage chicken jus (i) | 35.00 |
| Linguine with tiger prawns, Moreton Bay bug and squid tossed with parsley, garlic, chili and extra virgin olive oil | 36.00 |
| Porcini and king brown mushroom risotto with Parmigiano Reggiano cheese (v/i) | 29.00 |
| Zucchini flowers with polenta and Taleggio cheese, eggplant and zucchini gratin | 29.00 |

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MELBA SPECIALITY

Indian Thali with your choice of Tandoori, served with curry of the day, saffron rice, naan bread and traditional condiments 39.00

Sushi and sashimi platter
Tuna, salmon, king fish, glazed eel and tobikko roe with wasabi and pickled ginger 39.00

Seafood platter
Moreton Bay bugs, king prawns, South Australian oysters
Mussels and Blue swimmer crab served chilled on ice with brandy cocktail sauce, Mignonette dressing and lemon wedges (i) 55.00

SIDE DISHES

Garlic bread (v) 8.00

Potato gratin (v) 8.00

Steamed bok choy (v) 8.00

Sautéed spinach (v) 8.00

Garden salad (v) 8.00

French fries (v) 8.00

Steamed vegetables (v) 8.00

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DESSERT

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| Cointreau and Cocoa Berry chocolate mousse with milliefeuille of mango and crème anglaise | 16.00 |
| Valrhona chocolate tart with praline mascarpone | 16.00 |
| Vanilla bean crème brûlée with pear confit and sage tuille | 15.00 |
| Frangelico pannacotta with flourless nut cake (l) | 15.00 |
| Warm Sauterne macerated fruits pudding with clotted cream and vanilla sauce | 16.00 |
| Sheep yoghurt bavarois with rhubarb compote and brandy snap | 16.00 |
| Seasonal fresh fruit plate with apple sorbet (l) | 15.00 |
| Jindi brie, Maffar cheddar and Milawa blue served with dried muscatels, quince paste, green apples and crackers | 19.00 |
| Melba scrumptious dessert buffet featuring chocolate fountain, sweets, ice creams and cheeses | 19.00 |

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