

Ilona Staller

RESTAURANT & BAR

Chefs Selection ~ \$ 60 pp Minimum 4 guests

...a shared table option for those who prefer to get straight into it,
perfect for celebrations

Three courses ~ a selection of entrees,
two main courses, sides, dessert (sparkler optional!)

Steak & Shiraz ~ \$28

Monday + Tuesday from 5pm

Medium rare flat iron steak, house cut chips, rocket & shallot salad,
Red wine jus butter
Includes glass of shiraz

To Start

Oysters – shucked to order, prosecco & shallot vinaigrette	each 4.00
Bee Sting – stuffed fried jalapeño, fetta, lime zest, pine nuts	each 4.00
Tempura zucchini flower, haloumi, basil & buffalo mozzarella stuffing, lemon aioli	each 6.50
Warmed kalamata & sicilian olives	6.50
Arancini with pea, mint & fontina, goats curd	10.50
Meatballs, beef, chilli, tomato & parsley	12.50
Soup	14.50
Fried calamari, aioli, rocket	18.50
House cured ocean trout, pickled fennel, crème fraiche, radish & rye bread	19.50
Grilled haloumi with a warmed salad of mixed grains, pomegranate, nuts & seeds, baby herbs, lemon yoghurt	19.50
Twice baked crab & shallot soufflé, prosecco veloute, chives, lemon oil	21.50
San Daniele prosciutto, gorgonzola, fresh pear & grissini	21.50

Pasta and Risotto (*Gluten free spaghetti available to substitute on selected dishes - add \$2*)

Spaghetti bolognaise	24.50
Traditional lasagne with bolognaise, béchamel, cheese	25.50
Potato gnocchi, sage burnt butter, pecorino	27.50
Basil & parmesan risotto, fresh heirloom tomatoes & buffalo mozerella	27.50
Squid ink linguini, sautéed calamari, capers, tomato, pinenuts, currants, chilli, spinach, anchovy & chilli pangritata	29.50
Pappardelle pasta with a slow braised beef shin, celeriac, tomato & oregano ragu, parsley gremolata	29.50
Spaghetti 'mazza' - mussels, pipis, calamari, fish, prawns, garlic, chilli	33.50

Main

Veal Saltimbocca- Pink roasted veal wrapped in sage & prosciutto, wet polenta, blistered vine tomatoes, green olive & basil vinaigrette	42.50
Roasted barramundi fillet, sweet corn veloute, roasted kipflers & a zucchini, watercress & charred corn salad	38.50
Slow braised lamb shoulder, roasted pumpkin, mint, parsley & coriander salad, lemon yoghurt, crispy chickpeas	38.50
'Choice of meat' – chargrilled with globe artichoke cream, sage roasted kipflers, frisee & shallot salad, red wine jus butter	
200 gram flat iron steak	35.50
250 gram eye fillet	42.50

Sides

Rocket, parmesan salad	8.50
Shoestring fries, aioli	8.50
House cut chips	10.50
Green beans, buttered shallots & spinach, smoked almonds, Persian fetta	10.50
Baby cos hearts, buttermilk dressing, pecorino, pancetta & sage crumbs	10.50