

Ilona Staller

RESTAURANT & BAR

Chefs Selection ~ \$ 65 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 ~ \$32
Monday + Tuesday from 5pm
Medium-rare scotch fillet, house cut chips,
green beans, red wine jus
Includes glass house wine / bubbles / beer

To Start

Oysters – shucked to order, cumquat & chive vinaigrette	<i>each- market price</i>
Bee Sting – stuffed fried jalapeño, fetta, lime zest, pine nuts	<i>each 4.00</i>
Warmed Kalamata & Sicilian olives	6.50
Arancini with burnt butter, fontina & sage, goats curd	10.50
Meatballs - beef, chilli, tomato & parsley	12.50
Soup – Chowder, mussels, pipis, smoked fish, chives & olive oil	16.50
Wet polenta, baby king brown mushrooms, gruyere, crispy kale	18.50
Fried calamari, aioli, rocket	19.50
Cured ocean trout, kohlrabi, caperberry & cornichon salad, sour cream & brioche crumbs	19.50
Grilled haloumi with a warmed salad of mixed grains, pomegranate, nuts & seeds, roasted eggplant, coriander, mint, parsley, smoked eggplant puree	19.50
Twice baked blue swimmer crab soufflé, prosecco veloute, chives	21.50
Salumi plate- San Daniele prosciutto, wagyu bresaola, salami, chorizo, pear	24.50

