

Wednesday Summer Barbeque

IS ALL ABOUT GETTING A GROUP OF FRIENDS TOGETHER MID-WEEK TO SHARE A RELAXED, LAID BACK, TILBURY STYLE SUMMER BARBEQUE. ALL PREPARED WEEKLY BY HEAD CHEF, MARK HOLLAND, OUTSIDE IN THE COURTYARD OVER AN OPEN FLAME FIRE PIT, OFFERING AN EVER CHANGING LIST OF SEAFOOD, STEAK AND OTHER SUMMER SURPRISES.



ENTREES FROM THE KITCHEN

Sydney Rock Oysters, Caviar, Yuzu | 5

Beetroot Cured Kingfish, Nashi Pear, Lime Leaf, Tamarind, Lemongrass, Coconut | 22

Vannella Buratta, Local New Season Figs, Zahtar Dukkha, Fig Vino Cotto, Toasted Sourdough | 24 (V)

FROM THE BARBEQUE PIT

FISH

Roasted Queen Scallop, Yuzu & Wasabi Dressing | 5.5 each

North Queensland Jumbo King Prawn, Basil, Olive & Garlic Butter | 12 each

Chargrilled Octopus Tentacle, Romesco Sauce | 10

700g Whole Roasted John Dory, Burnt Butter, Capers, Fresh Herbs | 52

250g Roasted Spanish Mackerel Cutlets, Garlic & Tarragon | 34

MEAT

Moroccan Spiced Cowra Lamb Leg, Charred Baby Carrots, Feta & Mint | 38

Cowra Lamb Cutlets, House Made Mint Dressing | 32

220g Jacks Creek Wagyu Hanger (Marble Score 7) | 42

240g New Zealand Scotch Fillet (Marble Score 3) | 40

SIDES

Charred Corn on the Cob, Zahtar Dukkha | 9

Coal Baked Jacket Potato | 8

Crispy Polenta Bites, Parmesan & Truffle Aioli | 12

Heirloom Tomato Salad, Mozzarella, Black Olives, Basil & Balsamic | 12

Zucchini, Fennel, Mint & Pine Nut Salad | 12

