

COMMODORE ON THE PARK

A'LA CARTE | SEVEN DAYS



COVID-SAFE CHECK-IN.

BREADS + STARTERS

Fresh Coffin Bay Oysters – Natural ½ doz **21.0** | 1 doz **38.0 (gf)** Kilpatrick ½ doz **21.0** | 1 doz **40.0 (gf)**

Chef's soup – sour dough –butter **15.0 (v)**

Rosemary salt cob – olive oil – aged balsamic **9.0 (v) (ve) (df)**

Ciabatta – confit garlic – herbs – pecorino **9.0 (v) (ve-m)**

Scallops – crisp potato - apple remoulade – celery – radish chardonnay dressing **24.0 (gfm)**

ENTRÉE

Pressed lamb – rhubarb – radish – balsamic **24.0 (gf) (df)**

Prawns – smoked bacon – jasmine rice – satay – baby coriander **24.0 (gf) (df)**

Toasted mix grains – nuts – roast pumpkin – whipped feta - pumpkin cheese – pomegranate vinaigrette **20.0 (v) (ve-m)** + Chicken **4.5**

+ Braised lamb **6.0**

Beachport smoked trout – corn ribs – grilled corn – edamame – shallot – ponzu **24.0 (gf) (df)**

Roasted cauliflower – green harissa – hummus – pomegranate arils – crisp chickpea **22.0 (v) (ve) (gf) (df)**

Berkshire pork croquettes – pecorino – fennel cream – soft herbs **24.0 (3)**

FROM THE GRILL

ALL STEAKS SERVED WITH CRISPY POTATO STRINGS + BAKED ONION

300G Grain-fed 9+ Mayura Signature Series Wagyu rump **45.0 (gf)**

300G Porterhouse **37.0 (gf)**

400G Rib Eye on the bone **56.0 (gf)**

MAINS

Roasted chicken supreme – Paris mash – confit leek – chicken jus **34.0 (gf)**

Berkshire pork belly – burnt apple puree – charred radicchio – pickled apple – sherry vinaigrette **35.0 (gf)**

King George Whiting – kitchen salad – tartare - lemon – shoestring fries **35.0 (df) (gfm)**

Chargrilled Beachport ocean trout – fennel – pea - yoghurt – salsa verde **34.0 (gf)**

Twelve hour braised lamb – soft polenta – pearl onions – quinoa crisp - young herbs **32.0 (gf)**

Soy glazed roasted pumpkin –Persian fetta – pumpkin cheese - spiced savoury granola – salsa verde **28.0 (gf) (v) (ve-m)**

Pasta puttanesca – orecchiette – olive – caper – roasted cherry tomato – garlic crumb **28.0 (v) (df) + Prawns 6.0**

SIDES

Triple cooked potato – confit garlic – rosemary salt - herbs **9.0 (v) (ve) (df)**

Honey roasted carrots – soy – sesame **9.0 (gf) (v) (df)**

Shoestring fries – rosemary salt - mayo **9.0 (v) (df)**

Kitchen salad – gem lettuce – cherry tomato – cucumber – capsicum – sherry vinaigrette **9.0 (gf) (df) (v) (ve)**

Green beans – crispy pancetta – pine nuts **9.0 (gf) (df)**

Fried corn ribs – Chipotle chilli – lime aioli – manchago cheese **9.0 (v) (ve-m)**

Roast vegetable – pumpkin – beetroot – celeriac– granola – green harissa **9.0 (v) (ve-m) (gf)**

ADD YOUR SAUCE OR CONDIMENT SELECTION

BORDELAISE

PEPPERCORN & COGNAC CREAM

ROSEMARY + ANCHOVY COMPOUND BUTTER

HORSERADISH

MUSTARD DUO - HOT ENGLISH | WHOLEGRAIN