

THE CONNODORE

DINNER | 5PM - 9PM

WEEKEND LUNCH | 11:30AM - 2PM

FRESH COFFIN BAY OYSTERS

Natural ½ dozen **21.0** | 1 dozen **38.0 (gf)**

Kilpatrick ½ dozen **22.0** | 1 dozen **40.0 (gf)**

BREADS + STARTERS

Chef's soup - sour dough - butter **15.0**

Ciabatta - confit garlic butter - parmesan **12.0 (v)**

Flat bread - green harissa yoghurt - pistachio - sumac **12.0 (v)**

Chicken liver pâté - grilled sourdough - pickled vegetables - house quince paste **20.0**

Smoked trout croquette - dill - cultured cream - trout roe **24.0**

(V) VEGETARIAN • (VE) VEGAN • (VE-M) VEGAN MODIFIED • (GF) GLUTEN FREE (DF) DAIRY FREE • (GFM) GLUTEN FREE MODIFIED.

A SURCHARGE OF 15% APPLIES FOR ALL PUBLIC HOLIDAYS.

ENTRÉE

Roasted cauliflower 'steak' - romesco sauce - soy pepitas - pistachios - extra virgin olive oil **22.0 (v) (ve) (gf) (df)**

Prawns - smoked bacon - jasmine rice - satay - coriander shoots **26.0 (gf) (df)**

Scallop - pea - chorizo - chilli oil **24.0 (df) (gf)**

Duck pithivier - rhubarb jam - duck jus **24.0**

Warm grain salad - curried pumpkin - beetroot puree - savory granola - coconut yoghurt - herbs **22.0 (v) (ve) (gf) (df)**

+ chicken **4.5**

+ braised beef cheek **6.0**

FROM THE GRILL

ALL STEAKS SERVED WITH FRIED POLENTA - CARAMELISED FENNEL SALAD

300G Porterhouse **42.0 (gf)**

300G Grain-fed 9+ Mayura Signature Series Wagyu rump **54.0 (gf)**

250G Eye Fillet **50.0 (gf)**

YOUR SAUCE OR CONDIMENT SELECTON

Café de Paris butter

Bearnaise

Chimichurri

Horseradish Cream

Red Wine Jus

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MAIN COURSE

King George whiting - kitchen salad - tartare - lemon - shoestring fries **40.0 (df) (gfm)**

Spatchcock chicken - pumpkin - vadouvan - beurre noisette - wilted greens **35.0 (gf)**

Porchetta - caramelised fennel salad - mustard & cider cream **35.0 (gf)**

Barramundi - charred cos - snow pea - capers - beurre noisette - orange vinaigrette **35.0 (gf)**

Roasted pumpkin - curry pumpkin - pepitas - coconut yoghurt - roasted beet purée **28.0 (v) (ve) (gf) (df)**

Duck breast - beetroot roasted & pickled - beetroot purée - chocolate - hazelnut **38.0 (gf)**

Saffron paella - mussels - prawns - calamari - chorizo **36.0 (gf) (df)**

Pasta puttanesca - spaghetti - olives - caper - roasted tomatoes - anchovies - chilli - bread crumbs **28.0 (df)**

+ prawns **6.0**

Burnt cabbage - mushroom XO sauce - cashew cream - chilli oil **32.0 (v) (ve) (gf) (df)**

Beef cheek - polenta - beetroot - shallots **34.0 (gf)**

SIDE DISHES

Roast potato - garlic - sour cream - chives **10.0 (v) (gf)**

Corn ribs - fermented chilli - sesame aioli **10.0 (v) (gf) (df)**

Heirloom beetroot roasted - Persian fetta - balsamic **10.0 (v) (gf)**

Cauliflower au gratin - smoked cheddar **10.0 (v)**

Green beans - crisp pancetta - toasted pine nuts **10.0 (gf) (df)**

Kitchen salad - lettuce - cherry tomato - cucumber - capsicum - chardonnay & orange vinaigrette **10.0 (v) (ve) (gf) (df)**