

THE CONNODORE

WEEKDAY 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 pate - grilled sourdough - pickled vegetables - house quince paste **20.0**

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

QUICK LUNCH

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 **entrée 26.0 | main 32.0 (gf) (df)**

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

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

Warm grain salad - curried pumpkin - beetroot puree - savory granola - coconut yoghurt - herbs **entrée 22.0 | main 28.0 (v) (ve) (gf) (df)** + chicken **4.5** + braised beef cheek **6.0**

Pasta puttanesca - spaghetti - olive - caper - roasted tomato - anchovy - chilli - bread crumb **entrée 22.0 | main 28.0 (df)** + prawns **6.0**

SANDWICHES, BURGERS + BURRITOS

Triple deck club sandwich of ham - chicken - cheese - bacon - tomato - lettuce - aioli - shoestring fries **20.0**

Beef burger - cheese - lettuce - tomato - bacon - tomato relish - aioli - shoestring fries **22.0**

Cuban sandwich - pork belly - ham - swiss - pickle - mustard - shoestring fries **22.0**

Fried buffalo cauliflower burger - lettuce - tomato - chipotle mayo - shoestring fries **18.0 (v)**

Korean fried chicken burger - lettuce - pickle - aioli - shoestring fries **22.0**

Chicken burrito - rice - corn salsa + chips - smashed avo - chipotle mayo - shoestring fries **22.0**

(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.

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 **52.0 (gf)**

YOUR SAUCE OR CONDIMENT SELECTON

Café de Paris butter

Sauce Bearnaise

Chimichurri

Horseradish Cream

Red Wine Jus

MAIN COURSE

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

Spatchcock chicken - pumpkin - vadouvan - brown butter - wilted greens **35.0 (gf)**

Porchetta - caramelized 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 - beetroot puree - pepita - coconut yoghurt - roasted beet puree **28.0 (v) (ve) (gf) (df)**

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

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

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

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

SIDE DISHES

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

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

Roasted heirloom beets - Persian fetta - balsamic **10.0 (v) (gf)**

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

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

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

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