

me- nu.

N origin.

shared arrival welcome |

Ciabatta | confit garlic butter, parmesan | V

Char Grilled Flat Bread | dip of the day | V

entrée |

Prawns | smoked bacon, jasmine rice, satay | GF DF

Braised Lamb Croquette | arrabiata sauce, parmesan, parsley oil

Grain Salad | brown rice, lentils, whipped fetta, roasted pumpkin cheese, candied walnuts | V

main |

300G Porterhouse | smashed potato, sour cream + gremolata

Polenta Crumbed Confit Chicken Maryland | speck + leek colcannon potato, pepper chicken gravy

Blackened Barramundi | dirty rice – creole sauce | GF DF

Miso Polenta | braised tofu, black bean, chilli oil, smoked almonds, greens | GF VE

shared sides |

Market Greens | tamari, garlic, almonds, chilli oil | GF

Roasted Carrots | smoked almond, aji verde | V GF

dessert |

Chocolate Brownie | coffee mascarpone, port reduction | GF

Rhubarb Crumble | spiced rhubarb, toasted hazelnut, raspberry sorbet | GF VE

Basque Cheesecake | orange syrup, vanilla mascarpone

THE COMMODORE