



ENTRÉE

Garlic Bread: Turkish bread with garlic butter and parsley | **v** \$10

Soup of The Day: Chef's choice of daily soup served with a bread roll | \$18

Crab Meat Tartare: Crab meat with avocado, tomato, salmon caviar, capsicum purée and lemon dressing | **gf** \$21

Mushroom Arancini Balls: Homemade mushroom arancini balls served with rich napolitana sauce, parmesan cheese and aioli | **v** \$19

Tomato Salad: Heirloom cherry tomatoes, baby buffalo mozzarella, fresh basil served with basil oil and pesto | **v, gf, vg** \$16

Pan-Fried Scallops: Pan-fried scallops with lentils served with micro herbs and a balsamic reduction | **gf** \$21

Baby Octopus Salad: White wine poached baby octopus with rocket salad, cherry tomatoes, red onion and orange served with orange vinaigrette dressing | **gf** \$18

MAINS

BBQ Pork Ribs: Slow cooked American pork ribs with rich BBQ sauce, served with tomato corn salsa | **gf** \$36

Pan-Fried Salmon: Pan-fried salmon with roasted chat potatoes, shallots and asparagus, served with caper cream sauce | **gf** \$38

MBS4+ Grilled Wagyu: Wagyu sirloin cooked your way, served with stir-fried mixed mushrooms, asparagus, shallots, chat potatoes and red wine beef jus | \$40

Lamb Rack: Roasted lamb rack with roasted vegetables, Moroccan couscous, served with rosemary jus | \$42

Roasted Corn Fed Chicken: Yuzu honey mustard, garlic oil, golden Kimchi | **n** \$36

Vegetable Pasta: Spaghetti with zucchini, capsicum, eggplant, olives, semi-dried tomatoes served with rich napolitana sauce | **v** \$24

Chicken Penne: Penne pasta with chicken and mushrooms, served with creamy white wine sauce | \$26

Spaghetti Carbonara: Spaghetti with ham and bacon, served with creamy white wine sauce | \$26

df dairy free | **gf** gluten free | **v** vegetarian | **vg** vegan | **n** contains nuts

10% surcharge applies on Sunday and 15% surcharge applies on public holidays. Credit card surcharges apply. The Hotel has taken steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge. We thank you for your kind understanding.

DESSERT

Red Wine Poached Pear: Served with ice cream | **v, gf** \$16

Mixed Berry Cheesecake: Served with berry compote and cream | **v** \$18

SIDES

Chips | \$8

Garden Salad | \$8

Stir-Fried Asian Greens | \$17

KID'S MENU

For Kids under 12 Years Old

Chicken Nuggets with Chips | \$13

Fish and Chips | \$13

Chicken Schnitzel | \$13

Vegetable Pasta | \$11

Chicken Penne | \$12

Ice Cream with Topping (Chocolate or Strawberry) | \$4.50

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JACARANDA
Restaurant & Bar