



THE RED ROOM

Dinner Menu

SUMMER 2021/2022

Starter

Garlic Bread \$8.00
Confit garlic/butter/cob loaf/parmesan

Entrée

Fresh oysters \$3.50 per oyster
Your choice of toppings
Natural (gf/df) or Kilpatrick (gf/df)

Lamb brains mem \$18 non \$20
Mustard panko crumbed brains/slow roasted tomatoes/pesto

Salmon gravlax (gf) mem \$18 non \$20
Cured salmon/apple cone/black rice crisp/lemon gel
compressed cucumber

Quail with chilli jam and three bean salad (gf/df) mem \$18 non \$20
Baked quail/chilli jam/black turtle beans/yellow beans/butter
Beans/cherry tomatoes/coriander/olive oil

Chicken and ancient grain salad (gf) (df on request) mem \$18 non \$20
Chicken tenderloins/quinoa/sunflower seeds/cos/kale/
Galangal coconut infusion

Beef and reef (gf) mem \$18 non \$20
Grilled eye fillet/prawn skewer/fried chat potato/crustacean bisque

Basil and green pea gnocchi (vegetarian)
Basil pea puree/ricotta gnocchi/pickled purple carrot mem \$16 non \$18
char grilled zucchini ribbons/parmesan cheese

Mains

Seafood platter for two	mem \$140	non \$150
Natural and Kilpatrick oysters/lobster of your choice/king prawns/ tomato chilli green lip mussels/grilled salmon/ scallop and pancetta brochette/battered bay bugs/fried soft shell crabs/panko crumbed calamari/smoked salmon rosette/beer battered chips/cocktail sauce/ black garlic aioli		
Lobster of your choice	mem \$70	non \$75
Thermidor – creamy dijon sauce/tasty cheese/salad/rice Mornay – creamy white sauce/tasty cheese/salad/rice Natural (gf/df) – salad/cocktail sauce/garlic aioli		
Eye fillet and half lobster tail	mem \$55	non \$60
Eye fillet/pomme williams/broccolini/grilled lobster/ bearnaise sauce/jus		
Black Angus eye fillet (df)	mem \$40	non \$42
Eye fillet/rosemary roasted mushroom/broccolini/ pomme williams/jus		
Lamb (gf)	mem \$32	non \$34
Grilled lamb backstrap/roasted sweet potato/broccolini/ oregano pesto/toasted almond flakes		
Baked Salmon (gf)	mem \$32	non \$34
Lentils/spinach/persian fetta/confit tomatoes/ Pomegranate dressing		
Caramel Chicken (gf)	mem \$32	non \$34
Grilled chicken/cauliflower puree/caramelised pear/ Broccolini/caramel sauce		
Butternut Pumpkin and Kale Risotto (vegan, gf)	mem \$30	non \$28
Roasted butternut pumpkin/onion/kale/capsicum/ mixed herbs/spices/coconut cream/fried kale		

Side Dishes

Beer battered chips – black garlic aioli	\$10.00
Broccolini and almond flakes (gf -df on request)	\$10.00
Tossed garden salad (gf/df) -poppy seed dressing	\$8.00

Dessert

Amaretto poached pear with vanilla bean pannacotta Crème anglaise/almond tuile	mem \$14	non \$16
Pineapple coconut layered cake Swiss meringue/butter cream/toasted coconut	mem \$14	non \$16
Sticky date pudding Butterscotch sauce/vanilla ice cream	mem \$14	non \$16
Tasting Plate Smaller serve of all three desserts above	mem \$16	non \$18
Cheese Platter – serves 2 Regional cheese/fruit/nuts/crackers	mem \$17	non \$19

Beverages

Pot of tea	\$6.00
Choice of coffee	\$6.00
Pot of herbal tea	\$6.00
Liqueur coffee prepared at your table	\$10.00

gf – gluten free

df – dairy free

V - vegetarian