



# MENU - Available weekdays from 4:30pm to 9:00pm

## ENTREE

|                                                                                                         |                |
|---------------------------------------------------------------------------------------------------------|----------------|
| <b>HOUSE MADE FOCACCIA (V)</b><br><i>Mediterranean Vegetables, Feta Cheese &amp; Anchovy</i>            | <b>\$20.00</b> |
| <b>NAM JIM CHICKEN WINGS</b><br><i>Green Onions, Fried Shallots &amp; Cheese</i>                        | <b>\$21.00</b> |
| <b>GRILLED HALF SHELL SCALLOP (M)</b><br><i>Hokkaido Dressing, Fried Shallots &amp; Shredded Cheese</i> | <b>\$25.00</b> |
| <b>SALT &amp; SZECHUAN PEPPER SQUID (M)</b><br><i>Sesame Dressing</i>                                   | <b>\$23.00</b> |
| <b>WILD MUSHROOM ARANCINI (V)</b><br><i>Ssamjang &amp; Truffle Aioli</i>                                | <b>\$19.00</b> |
| <b>VEGETARIAN SAN CHOY BAO (V)</b><br><i>Sesame Sauce &amp; Italian Cheese</i>                          | <b>\$19.00</b> |

## SIDES

|                                                                                                                                   |                |
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| <b>SEASONAL FRESH SALAD (V)</b><br><i>Celery, Green Apples, &amp; Walnuts,<br/>Almonds, &amp; Smoked Ricotta, Citrus Dressing</i> | <b>\$16.00</b> |
| <b>CREAMY MASH POTATO (V)</b><br><i>Parmesan Shave</i>                                                                            | <b>\$13.00</b> |
| <b>STEAK FRIES (V)</b><br><i>Melted Cheese &amp; Truffle Mayo</i>                                                                 | <b>\$18.00</b> |
| <b>RANCH POTATO</b><br><i>Bacon, Green Onions &amp; Sour Cream</i>                                                                | <b>\$18.00</b> |

All prices in Australian dollars & include G.S.T.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.  
Please note that while all care is taken during preparation to avoid cross-contamination of ingredients, trace elements  
of allergens may be present due to the shared environment of our kitchen facilities.  
Consumption of our products is at the customer's discretion.

## FROM THE GRILL

(SERVED WITH PUMPKIN PUREE, GRILLED TOMATO AND CHIMICHURRI)

|                                          |                |
|------------------------------------------|----------------|
| <b>FULL BLOOD WAGYU RUMP (300 GRAMS)</b> | <b>\$54.00</b> |
| <b>PREMIUM BEEF SIRLOIN (350 GRAMS)</b>  | <b>\$52.00</b> |
| <b>PORK SCOTCH STEAKS (250 GRAMS)</b>    | <b>\$37.00</b> |
| <b>BARRAMUNDI STEAK (I)</b>              | <b>\$45.00</b> |

## MAINS

|                                                                                          |                |
|------------------------------------------------------------------------------------------|----------------|
| <b>CHICKEN BREAST FILLED WITH BRIE</b><br><i>Mushroom Risotto and Red Wine Jus</i>       | <b>\$36.00</b> |
| <b>VEGETARIAN MUSHROOM RISOTTO (V)</b><br><i>Finished with Butter and Fresh Parmesan</i> | <b>\$29.00</b> |
| <b>GRILLED AUBERGINE PARMIGIANA (V)</b><br><i>Melted Mozzarella with House Salad</i>     | <b>\$30.00</b> |

## DESSERT

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|---------------------------------------------------------------------|----------------|
| <b>CHOCOLATE FONDANT (V)</b><br><i>Cream &amp; Seasonal Berry</i>   | <b>\$18.00</b> |
| <b>CHURROS (V)</b><br><i>Cinnamon Sugar &amp; Chocolate Ganache</i> | <b>\$18.00</b> |
| <b>RASPBERRY SORBET (V)</b><br><i>Seasonal Berries</i>              | <b>\$18.00</b> |

Seafood origin

(A) Australian (I) Imported (M) Mixed



@tablefortythree