

THE
Galley
KITCHEN

DINNER



THE
Galley
KITCHEN

DINNER

AVAILABLE 6PM-9PM

2 COURSE DINNER

65pp*

with a glass of wine, beer or sparkling

TO START

Garlic and parmesan flatbread , whipped goats cheese, dukkha spice (V)	14
Mezze platter , marinated olives, Turkish bread, truffled salami, baba ganoush	22
Six Port Stephens oysters	
Natural - fennel vinaigrette, salmon pearls (GF/DF)	24
Steamed - with sesame, ginger and shallot (GF/DF)	26

ENTREE

Pork belly , ruby grapefruit and crab salad, chilli lime caramel	26
Soft shell crab , eggplant curry, cucumber, yoghurt, mint	26
Smoked trout salad , pine nuts, asparagus, lemon	25
BBQ lamb belly , black-eyed pea salsa, charred corn (GF/DF)	25
Charred pear , radish, blue cheese, walnuts, sourdough croutons (V)	22

MAINS

250g beef sirloin , charred onion, beetroot, chive, crème fraîche, cabernet jus (GF)	44
Warrigal greens gnocchi , baby vegetables, macadamias, mascarpone (V)	37
Snapper fillet , parma ham, sauté artichokes, peas, watercress, vincotto	41
Chicken galantine , fermented dutch carrots, nasturtiums, pickled grapes (GF)	36
Kangaroo loin , rosemary, mushrooms, cavalo nero (GF)	38

TO SHARE

Slow cooked lamb shoulder , baked sweet potato, tomato and fennel confit, mint sauce (GF/DF)	76
Baby barramundi fillets , gai lan, peanuts, chilli, lime, ginger	76
Pork roast , root vegetables, cavalo nero, cumquat jam (GF)	75

SIDES

Green oak , pine nuts, vinaigrette, parmesan (V/GF)	8
Cauliflower , spiced butter, shallot (V/GF)	8
Broccolini , sesame, soy (V/DF)	8
Roast kipfler potatoes , rosemary, garlic butter (V/GF)	8

DESSERTS

Almond milk and honey panna cotta , poached pear, ginger almond crumble (GF/DF)	16
White chocolate and passionfruit tart , coconut sorbet, passionfruit crèmeux	16
Lavender and orange brûlée , berries, meringue (GF)	16
Popcorn ice cream , caramelised white chocolate, candied date truffles (GF)	16
Three cheese plate , quince, muscatels, lavosh, apple, pecans (GF crackers available)	28



