

## 'Starters'

Freshly shucked oysters The best from the market	3.5
Warm mount 'o' olives, grilled sourdough	15
Trio of homemade dips with grilled turkish bread	18
Cheese croquettes with balsamic mushrooms, rocket citrus aioli	16

## Light meals or to share

Vietnamese coleslaw salad with pulled chicken, peanuts mint, nahm jim dressing	19
**Salt & pepper calamari, garlic aioli	19
Roasted beetroot salad with radish, shaved apple, strawberries mixed nuts, persian feta	19
Wild rabbit & pistachio terrine, spiced pear, brioche toast	22
Goats cheese & onion tart with balsamic glaze, rocket leaf onion marmalade & semi dried tomatoes	18
Crab & ginger spring rolls with asian coleslaw, sweet ginger lemongrass noc nam	19
**Fried haloumi salad with pear, candied walnuts rocket leaves, honey dressing	18
Gruyere cheese soufflé with soubise sauce, confit tomato crumbed cauliflower	19
House cured salmon, buckwheat blini, dill crème fraiche cavier, capers & parsley vinaigrette	19
Seared tuna with a nicoise salad of green beans, potato tomato, olives & quail egg	21
Butchers board – homemade chicken liver parfait selection of cured meats, sausage, crispy pork belly pickled vegetables with sourdough	29



### From the charcoal grill

*Steaks are all Certified Black Angus premium cuts sourced from only premium breeders of the highest quality. Carefully picked from selected farms throughout Australia and brought to your plate. The result is tender, tasty, hormone free & backed by the \*M.S.A. guarantee of tenderness.*

*\*Steaks are all served with triple cooked duck fat kipfler potatoes (except Wagyu)*

*Cape Grim Tasmanian pure beef is sourced from the purest place in Australia, naturally grown & grass fed angus beef is hormone free, antibiotic free, GMO free and naturally marbled for maximum juiciness & rich flavour.*

Wagyu Skirt Steak ms5	200g	31
Served with potato fondant, roast shallots & thyme jus South east QLD, min 350 days grain fed, full blood		
Sirloin ms 2+	300g	37
Cape Grim Tasmania *MSA guaranteed tenderness, 100% grass fed		
Scotch ms 2+	300g	41
Cape Grim Tasmania *MSA guaranteed tenderness, 100% grass fed		
Rib-Eye on the bone ms 2+	500g	46
Cape Grim Tasmania *MSA guaranteed tenderness, 100% grass fed		
Smokey BBQ beef short ribs	450g	31
with country style coleslaw		

### Sauces served on the side

Creamy mushroom sauce	4
Peppercorn sauce	4
Red wine jus	4

*All sauces served with mustard*

*"All our condiments are housemade using fresh local produce"*

## Mains

Lamb tagine - 24hour braised lamb, spiced morrocan cous cous fresh yoghurt	31
Char-grilled chermoula chicken with labneh, tomato salsa chorizo & ratatouille rice pilaf	32
Gnocchi with spinach veloute, peas, broadbeans, lemon crumbs	28
Barramundi fillet with saffron potato crust, spinach, mussel meat tomato & saffron sauce	33
Seafood paella, prawns, mussels, clams, chorizo sausage & peas	30
Crispy skinned salmon, cauliflower cream, apple & radish truffle dressing	32
Confit organic pork belly with apple & celeriac puree, sweet pickled rhubarb, spiced pork sauce	32
Lemongrass & coconut duck legs, thai red curry, bok choy, lychees & rice	35

## Side dishes

French fries, aioli	9
Roasted kipfler potatoes with bacon, shallots horseradish cream & truffle jus	10
Warmed spiced chickpeas with peas, chilli, coriander & tahini yoghurt	9
Broccoli with kalamata olives, chilli & lemon oil	9
Mediterranean salad of rocket, tomato, cucumber red onion & goats cheese	10

## ICE COLD BEER

### ON TAP BEER

BULMERS APPLE CIDER PINT 10

PERONI ITALY 8

### LOCAL

BOAG'S LIGHT TAS 7

COOPERS PALE ALE SA 9

BOAG'S PREMIUM TAS 9

CROWN LAGER VIC 9

PURE BLONDE VIC 9

BEEZ NEEZ WA 9

WHITE RABBIT DARK ALE VIC 9.5

### IMPORTED

STELLA ARTOIS BELGIUM 9

CORONA MEXICO 9

KRONENBOURG FRANCE 9.5

HOEGAARDEN BELGIUM 9.5

ASAHI JAPAN 9

### CIDER

MAGNERS/568 ML IRELAND 12

REKORDERLIG – STRAWBERRY & LIME 14

REKORDERLIG – PEAR 14

## Cocktails

**ARINTJI ON THE SQUARE** \_\_\_\_\_ **18**

It's peachy, its fun, it's a great variation of sex on the beach.  
*vodka, peach snapps, chambord, orange juice, pineapple juice*

**\*\*PEAR AND CINNAMON MOJITO** \_\_\_\_\_ **18**

Ernest hemmingway's favourite cocktail was the inspiration for this twist on an old classic.

*House infused cinnamon rum, pear liqueur, pear, lemonade, lime, mint*

**MANUKA MULE** \_\_\_\_\_ **18**

This cocktail is our variation on the moscow mule created with manuka honey native to new zealand combined with 42 below vodka, what's not to like .  
*Honey vodka, grand marnier, ginger ale, lime, mint*

**THE NOT SO CLASSIC COSMOPOLITAN** \_\_\_\_\_ **18**

This cocktail has only been around since the 70's. It was made popular in san francisco and south beach florida, only to be truly popular by sex and the city.  
*Vodka, cointreau, cranberry juice, lime*

**ARINTJI ICED TEA** \_\_\_\_\_ **20**

Long island iced tea', created in the times of prohibiton. Originally made with coke to conceal the fact is had alcohol in it. We have replaced the coke with oj, but the kick remains the same.

*Gin, vodka, tequila, bourbon, grand mariner, orange juice*

**FEDSPRESSO MARTINI** \_\_\_\_\_ **18**

A true melbourne cocktail. Perfect for after dinner, after dark or before t-he long night begins.

*Vodka, kahlua, tuaca, coffee shot, cream, milk*

**TOM COLLINS** \_\_\_\_\_ **18**

Named after a hoax in 1874 in new york after a man that never existed, this famous cocktail is a refreshing drink and can be enjoyed any time of the day.

*Bombay sapphire gin, lemon juice, sugar syrup, soda water, maraschino cherrie*

**PREMIUM WHISKY COLLINS** \_\_\_\_\_ **20**

Just a little bit fancy, like us!!!

*12yr Glenfiddich whisky, lemon juice, sugar syrup, soda water, maraschino cherrie*

## Desserts all 15

Red wine poached pear, pistachio crumble, vanilla balsamic, vanilla ice-cream

Espresso crème brulee, kahlua sabayon, chocolate sable

Raspberry pudding with white chocolate anglaise milo crumble, vanilla ice-cream

Cherry ripe fondant, chocolate & coconut crumble white chocolate genache  
*(please allow 15mins to cook)*

Peanut butter parfait, salted caramel, burnt honey praline

## Cheese

Selection of 3 cheeses, lavosh, candied walnuts fruit paste, sourdough

