

# - MENU33 BAR & GRILL -

## STARTERS

**GARLIC BREAD (V)** \$8.00  
Crusty baguette, baked with herb and garlic butter

## COLD SEAFOOD

**OYSTERS (GF)** ½ Dozen 1 Dozen  
Eshallot and red wine vinegar dressing \$22.00 \$38.00

**SPENCER GULF PRAWNS (GF)** \$24.00  
Avocado, iceberg lettuce and cocktail sauce

## ENTRÉES

**FRIED CALAMARI (GF)** \$19.00  
Served with orange aioli

**GARLIC PRAWNS** \$24.00  
Sautéed in garlic and herb butter

**LIME AND PEPPER CRUST SILKEN TOFU (VG\*)** \$13.00  
Served with yellow bean sauce

**VIETNAMESE STYLE PORK SKEWERS (GF)** \$19.00  
Served with a fresh veg and herb salad

**LAMB SPARE RIBS (GF)** \$21.00  
Tamarind glaze and five spice crust

## PASTAS

**PAPARDELE** Small Large  
With Lamb ragu and pecorino \$20.00 \$32.00

**POTATO GNOCCHI (V)** \$20.00 \$32.00  
With tomato, basil and ricotta

## MAINS

**PAN FRIED OCEAN TROUT (GF)** \$32.00  
Served with fennel and tomato ragu

**SOUTHERN THAI SEAFOOD CURRY** \$38.00  
King prawns, crab, fish and organic Sömen noodles

**CONE BAY BARRAMUNDI (GF)** \$32.00  
Singapore style chilli sauce and coconut rice

## GRILL

Served with duck fat roasted potatoes, truss tomatoes and your choice of condiment

Béarnaise, chimichurri, jus, mushroom, café de Paris

**EYE FILLET 200G (GF)** \$46.00  
Grass fed - Riverina, NSW

**SIRLOIN BONE IN 350G (GF)** \$42.00  
Dry-aged - Gippsland, Victoria

**LAMB RACK 4 BONES (GF)** \$35.00  
Grass fed - Southern NSW

**BBQ HALF CHICKEN (GF)** \$29.00  
Portuguese style

## SIDES

**SAUTÉED BROCCOLINI (GF) (VG\*)** \$8.00  
With almond flakes

**ROASTED PUMPKIN (GF) (VG\*)** \$8.00  
With pepita and Persian feta

**DUCK FAT ROASTED POTATOES (GF)** \$8.00

**SHOESTRING FRIES (V)** \$8.00

**SILKEN MASH POTATO (GF) (V)** \$8.00

**ICEBERG WEDGE SALAD (GF) (VG\*)** \$8.00  
With radicchio and ranch dressing

**MIXED GREEN LEAVES (GF) (VG\*)** \$8.00  
With honey mustard dressing

## DESSERTS

**FLOURLESS CHOCOLATE CAKE (GF)** \$12.00  
Chocolate chip biscotti and sour cherry sorbet

**BANANA PUDDING** \$12.00  
Macadamia crumble and coconut ice cream

**WHITE CHOCOLATE AND GINGER CHEESE CAKE** \$12.00  
Salted caramel ice cream

**CHOCOLATE AND WALNUT BROWNIE** \$12.00  
Fresh strawberry and vanilla bean ice cream

**HOMEMADE ICE CREAMS AND SORBETS (ANY 3 FLAVOURS)** \$12.00  
Vanilla, Chocolate, Spiced Rum, Coconut, Sour Cherry

**SELECTION OF AUSTRALIAN CHEESE** \$21.00  
Served with lavosh, homemade fruit chutney and green apple  
Vintage Club Cheddar (TAS)  
Double Cream Brie (SA)  
Roaring Forties Blue (TAS)

## DESSERT AND PORT WINES

**NOBLE ONE BOTRYTIS SEMILLON 60ML** \$12.00

**GALWAY PIPE GRAND TAWNY 12YOLD 60ML** \$9.50

**OLD BOYS BARREL AGED TAWNY 21YOLD 60ML** \$14.00

**GRANDFATHER RARE TAWNY 20YOLD 60ML** \$16.00

V - Vegetarian  
VG\* - Can be made Vegan  
GF - Gluten Free

All items are subject to availability  
We do not guarantee allergen free food.

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