PLATTERS

SELECTION OF IMPORTED ARTISAN CHEESES

poached fruit compote, dried figs, ciabatta, fresh green apple

(Good for 2-3 persons)

SELECTION OF ITALIAN COLD CUTS

with cornischons, olives, grilled asparagus and toast

MAINS

CLASSIC PEPPER STEAK U.S. prime striploin, grilled asparagus, roasted cherries, confit garlic NORWEGIAN SALMON pan-seared salmon, corn puree, sweet potato, prawn salsa, asparagus AUSTRALIAN SNAPPER pan-seared snapper, corn puree, sweet potato, prawn salsa, asparagus CHORIZO & PRAWN SPAGHETTI grilled tiger prawns, home made chorizo, marinara, chili PENNE CRAB CARBONARA pancetta, garlic cream, white truffle essence, lump crab meat TRUFFLED HANDMADE FETTUCCINE marinated chicken, snap peas, tomatoes, fresh herbs CLASSIC BEEF LASAGNA fresh dough, U.S. prime beef, bechamel sauce, mozzarella, padano 6-HOUR ROASTED PORK BELLY roasted squash & chili puree, braised apples, French beans BRAISED U.S. BEEF RIBS pureed potato, herbs, sauteed greens, truffled mushroom sauce SURF & TURF U.S. prime striploin, garlic tiger prawns, roasted asparagus GRILLED NEW ZEALAND LAMBCHOPS handmade spinach gnocchi, ratatouille, French beans GRILLED HALF CHICKEN gravy, potato & herb puree, sauteed greens GRILLED CHICKEN KEBAB tabbouleh salad, fresh pita bread, yogurt-marinated chicken, dips SAFFRON SEAFOOD RISOTTO tiger prawns, steamed mussels, salmon, Australian snapper BEEF MADRAS CURRY U.S. prime beef, coriander pilaf, garlic raita

STEAKS

All steaks are served with sauteed greens, potato puree, & pepper mustard

U.S. PRIME RIB EYE 350g heavily-marbled, grain-fed, USDA PRIME GRADE

U.S. PRIME RIB EYE 600g (Good for 2-3) heavily-marbled, grain-fed, USDA PRIME GRADE

U.S. CREEKSTONE PRIME RIBEYE 1.2kg (Good for 3-4) Please allow 45 minutes.

DESSERTS

Good for 2-3 persons

STICKY DATE PUDDING

VANILLA CREME BRULEE

PAVLOVA

FLOURLESS CHOCOLATE CAKE

with fresh fruits

MATCHA & WHITE CHOCOLATE MOUSSE CAKE

MILLIONAIRE'S CARAMEL CHOCOLATE BROWNIE

STARTERS

SALADS

S

ASPARAGUS SOUP

bacon, fresh cream, truffle essence

SEAFOOD CHOWDER

steamed mussels, poached seafood, fresh herbs

MIDDLE-EASTERN DIPS

hummus, ciabatta, baba ganoush, garlic labneh, zaatar

CHORIZO & PRAWNS

fresh chili, grilled tiger prawns, scallions, roasted garlic

FRESH PRAWN ROLLS

nuoc cham, radish, greens

SPINACH & BACON FONDUE

toast, padano & Swiss cheeses, English spinach, smoked bacon

PULLED PORK QUESADILLA

roasted tomatoes, mozzarella, sauteed spinach,

FRENCH PATE chicken liver, bacon, brandy, emmenthal cheese, cornichon, ciabatta

B&B ANTIPASTI PLATTER

Good for 2-3 persons

imported fine cheeses, artisan cold cuts, marinated olives, grilled vegetables, garlic ciabatta

AUSTRALIAN FAVORITES

Served with a side of Fries or Green Salad

THE AUSTRALIAN BURGER

Everything the Australian way

BEEF BURGER

ground prime beef, fried egg, caramelized onions, pickled beets, bacon

FISH & CHIPS

beer-battered fish, fresh lemon, Marie Rose sauce, tartare

CHICKEN SCHNITZEL BURGER

breaded chicken, bacon, tomato, lettuce, Swiss cheese

BOURKE

mixed greens, shaved parma ham, goats cheese, citrus, almonds

CLASSIC CAESAR

romaine, pancetta, hard boiled egg, padano, garlic bread crostini

PRAWN

fresh mango, asparagus, almonds, poached tiger prawns, honey garlic

MOROCCAN CHICKEN

mixed greens, soaked bulgur, tahini, orange

OYSTERS

Freshly-shucked to order.

Choice of Kilpatrick, Mornay, or Fresh with classic mignonette

MUSSELS

Good for sharing. Served with garlic crostini.

SPICY RED THAI CURRY

lime leaves, fresh chili, coconut cream

MARINIERE

Italian parsley, thyme, white wine, butter

BEER

roasted garlic, fresh cut chives, butter

FRESH CITRUS

lime leaves, grilled lemon, white wine, herbs

CLASSIC CHICKEN PARMAS

Served with a side of Fries or Garden Salad

AUSTRALIAN

Savino sauce, forest ham, mozzarella, padano

MEDITERRANEAN

dressed greens, fresh basil, marinated feta, capers, lemon, forest ham, fresh mozzarella

GARDEN

grilled asparagus, dried tomatoes, toasted almonds, forest ham, fresh mozzarella, Savino sauce

SIDES