

YOUNGS

STARTER

Soup of the Day 6

Fried Brie Salad 10

Fried brie, apple compote and mesclun salad

Confit of Portobello Mushroom 12

with fresh mozzarella, baby spinach and truffle vinaigrette

Grilled Asparagus Salad 12

with poached egg and grated parmesan

Seared Tuna 14

with avocado salsa and soy reduction

Pan-seared Foie Gras 15

with raisin jus, crispy toast and mesclun salad

Foie Gras Two-Ways 16

Pan-seared foie gras, pink peppercorn gastrique, apple compote, sweet wine jelly, and shaved foie gras mousse

MAINS

Lemon-crust Chicken 18

with homemade creamy new potato, sautéed mushroom and jus

Braised Beef Cheek 22

Beef cheeks braised in red wine, with homemade mashed potato, sautéed mushroom and red wine jus

Flank Steak 22

Medium rare flank steak, beef jus on mashed potatoes

Sous-vide Salmon 22

with poached fennel and soy reduction

Duck Confit 24

with homemade mashed potato, ratatouille and jus

Chef Selection's: Fish of the Day 28

The freshest pick of the day's selection by our Chef

Pan-roasted Angus Beef Tenderloin 34

with potato gratin and red wine jus

MUSSEL POT *Live French mussel* 350 gram - 24 | 700 gram - 36

White Wine

with garlic, shallot and seafood bouillon

Blue Cheese Cream

with chopped potato and celery

Tomato Broth

with garlic, shallots, served with straight-cut fries

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PASTA

Carbonara 16

Spaghetti, bacon bits, poached egg and parmigiano-reggiano cheese

Chicken Lasagne 16

with spinach, béchamel sauce, tomato and cheese

Beef al Pomodoro 16

Spaghetti, braised beef with homemade tomato sauce, olives, capers and basil

Seafood Aglio Olio 18

Linguine, prawn, squid, mussels, garlic and bird's eye chilli

PIZZA

Bacon & Eggs 16

Streaky bacon, sunny side-up egg, mozzarella, cheddar and basil leaves

Barbeque Chicken 16

with bell peppers, onion and mozzarella

Funghi 18

Portobello mushroom, spinach, semi-dried tomato and fresh mozzarella

Fisherman's 18

Seafood duxelles, capsicum, homemade tomato sauce, mozzarella and cheddar

Smoked Duck 18

Smoked duck slices, sweet soy bean sauce, cucumber, mozzarella and spring roll skin

KIDS

*Available from 11am
onward on weekend and
public holiday for children
aged 2 to 12 years old only.*

Cheese-baked Rice 8

with minced chicken and homemade tomato sauce

Grilled Ham & Cheese Sandwich 8

Mushroom and Spinach Quiche 8

Grilled Chicken Paillard 10

with chicken jus and assorted vegetables

Poached Salmon 10

with seasonal assorted vegetables and new potato

Supplementary glass of fresh milk available at \$2.

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DESSERT

Banana Cake 10

with banana caramel sauce and vanilla ice-cream

Baked Meringue 10

with berries coulis and pistachio crumbs

Vanilla Bourbon Crème Brûlée 10

with fresh berries

Dark Chocolate Pudding 11

with crème anglaise and mixed berries

Pavlova 12

with passionfruit coulis and fresh berries

GRUB

Bread Basket 6

with whipped butter

Grilled Skewered Chicken 10

with honey sriracha glaze

Straight Cut Fries 10

Spiced Potato Wedges 10

Chilli Corn Carnes 12

with chips

Deep-fried Prawn 12

with cocktail sauce

Fried Mushroom & Cheese Tortellini 12

Truffle Fries 13

Buffalo Wings 14

served with barbeque dip

Salmon Mousse Goujon 14

served with tartar sauce

Crab Cake 16

served with coriander chilli dip