

YOUNGS

STARTERS

Eggplant Lasagna 10

Baked layered eggplant with mozzarella cheese gratin and tomato coulis



French Onion Soup 10

Beef broth with caramelised onion soup

Prawn Salad 12

Prawns with mesclun greens tossed with truffle soy vinaigrette

Smoked Salmon Salad 12

Mesclun greens with smoked salmon tossed in lemon cello vinaigrette

Foie Gras 20

Pan seared foie gras served with earl grey confit prunes and merlot poached pear

MAINS

De-boned Half Spring Chicken 20

Boneless half spring chicken served with leek and potato ragout and chicken jus

Fish & Chips 22

Deep fried beer battered haddock fillet served with cajun fries and apple fennel slaw

Beef Burger 24

Minced ribeye beef patty with caramelised onions and pickled relish served with cajun fries and mesclun greens

Beef Cheek 24

12-hour braised beef cheek served with grilled artichoke salad and herb roasted potatoes



Duck Leg Confit 24

Confit duck leg serve with cannellini bean ragout, wilted kale and sage honey glaze

Flank Steak 26

Grilled flank steak served with potato mousseline, red wine jus and watercress salad

Canadian Black Cod 32

Grilled Canadian black cod served with clams in white wine jus and dehydrated leek

MUSSEL POT

Choice of Foccacia or Fries



Moules Mariniere

350gm - 23 | 700gm - 35

Shallots, garlic, leek, celery and blue mussels cooked in white wine sauce

Tomato & Olives Stew

350gm - 23 | 700gm - 35

Shallot, garlic, leek, celery, Kalamata olive and blue mussels cooked in tomato sauce

Blue Cheese Sauce

350gm - 23 | 700gm - 35

Shallot, garlic, leek, celery and mussels cooked in blue cheese sauce

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PASTA

Mushroom Aglio Olio 16

Sautéed forest mushrooms with spaghetti in garlic and chili oil

Bacon And Mushroom “Mama Rossa” 18

Sliced pancetta sautéed with forest mushrooms and spaghetti in creamy pomodoro sauce

Bolognese 18

Spaghetti cooked in beef ragout and mozzarella cheese



Carbonara 18

Streaky bacon and spaghetti cooked in egg yolk cream sauce topped with grated grana padano

Prawn Aglio Olio 20

Sautéed prawns and asparagus with linguine in garlic and chili oil

Vongole 20

Short neck clams and linguine sautéed in white wine sauce

KIDS MEAL

Available on weekends and Public Holidays. For kids 12 years old and under.

All sets come with a gift, Yakult, cheese cube, YUMEARTH organic pop, fruits and crackers / focaccia bread.

Add Ons

YUMEarth Organic Pop - \$1
2 Cheese Cubes and Crackers - \$1
Yakult - \$1
Ice Cream - \$2

Baby Wagyu Beef Burger 12

Minced wagyu beef patty, tomato relish, fresh sliced tomato, cheese

Grilled Salmon Fillet 12

Pesto sauce, cherry tomatoes

Mac and Cheese 12

Macaroni pasta, honey baked ham, cheddar

Margherita Pan Pizza 12

Crispy thin-crust dough, tomato sauce, mozzarella

Spaghetti Bolognese 12

Minced beef, homemade tomato sauce

DESSERTS

Pistachio Panna Cotta 12

Pistachio flavoured Italian cream custard served with chocolate ganache mixed berries and vanilla ice cream

Raspberry White Chocolate Parfait 12

Raspberry and white chocolate parfait served with berries compote and almond nougatine

Tiramisu 12

Layered Mascarpone mousse and espresso infused savoiardi



Warm Chocolate Pudding 14

Baked chocolate lava cake served with mixed berries and vanilla ice cream