

YOUNGS

STARTERS



French Onion Soup 10

Beef broth with caramelised onion soup

Prawn Salad 12

Prawns with mesclun greens tossed with truffle soy 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



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

PASTA

Mushroom Aglio Olio 16

Sautéed forest mushrooms with spaghetti in garlic and chili oil

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

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

YOUNGS

LIGHT BITES

PIZZAS

Margherita 16

Mozzarella cheese and sliced roma tomatoes

Prima Vera 16

Roasted capsicum, eggplant and mozzarella cheese



Bacon And Egg 18

Crispy bacon, egg and mozzarella cheese

Bolognese 18

Beef ragout and mozzarella cheese

Fruitti De Mare 18

Mixed seafood, roasted capsicum and mozzarella cheese

Hawaiian 18

Honey baked ham, pineapple and mozzarella cheese

Pulled Pork 18

Pulled pork knuckle, jalapeños, red Spanish onion and mozzarella cheese

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

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

YOUNGS

LIGHT BITES

Paprika Spiced Mixed Nuts 6

Assorted mixed nuts tossed in smoked paprika

Bread Basket 7

Focaccia bread grilled with extra virgin olive oil

Sautéed Mushrooms 8

Sautéed forest mushrooms with garlic and parsley

Regular Fries 10



Baby Calamari 14

Deep fried baby squid served with sweet and spicy dip

Chicken Wings 14

Deep fried cajun spiced chicken wings served with home made peanut dip

Garlic Prawns 14

Prawns sautéed with garlic and dried red peppers

Truffle Fries 14

Deep fried straight cut fries tossed with truffle oil and truffle paste topped with grated grana padano

Beef Cubes 16

Sautéed striploin cubes with soyu jus topped with garlic chips

Chili Nachos 16

Oven baked tortilla chips with beef ragout, jalapeños pepper and mozzarella cheese gratin drizzled with sour cream

Italian Cheese Platter 18

Tallegio, fontina and grana padano served with crackers, dried fruits and mixed nuts

Sharing Platter 30

Baby calamari, cajun spiced chicken wings, nachos with cheese and truffle fries