



Entrees

Smoked Salmon & Crème Fraiche Mousse
Sourdough croutons & dill
Allergens: Fish, dairy, gluten, alliums (dill)
\$14

Trevally Ceviche, Prawn Crackers, Toasted Walnuts, Tomato, Red
Onion & Extra Virgin Olive Oil
Allergens: Fish, shellfish, gluten (crackers), alliums
\$16

Pan Fried Halloumi, Pickled Grapes, Walnut
& Balsamic
Allergens: Dairy, tree nuts, alliums (balsamic)
\$15

Mains

Steak Frites
Pan seared Scotch fillet, hand-cut fries, rosemary
aioli & garden salad
Allergens: Dairy, eggs (aioli), gluten (fries), alliums (garlic in aioli)
\$28

Grilled Lamb Cutlets, Roasted Brussels Sprouts, Pickled
Horseradish Mustard & Jus
Allergens: Mustard, alliums (garlic, onion)
\$32

BBQ Pork Bahn Mi, Asian Slaw & Hoisin Sauce
Allergens: Soy, gluten, sesame, alliums
\$17



Sides

Garden Salad with Apple Cider Vinaigrette
& Croutons

Allergens: Gluten, alliums, mustard (vinaigrette)
\$8

Sautéed Green Beans with Garlic Butter
Allergens: Dairy, alliums

\$7

Honey Roasted Carrots & Sesame
Allergens: Sesame, alliums (onions in caramelization)

\$7

Desserts

Lemon Panna Cotta, Blueberry Compote
& Toasted Almonds

Allergens: Dairy, tree nuts, alliums
\$10

Vanilla Crème Brûlée with Shortbread Biscuits
& blueberry coulis

Allergens: Dairy, eggs, gluten, tree nuts (shortbread)
\$11

Dark Chocolate Brownie with Burnt Salted
Caramel & Vanilla Ice Cream

Allergens: Dairy, gluten, eggs, soy (in chocolate)
\$12

Luisotto.

Starters

Beetroot Trevally, Beetroot Puree, Crispy Savoy Cabbage + White Wine Vinaigrette - 19

Confit Salmon, Herb Mayo, Charred Brussel Sprouts, Crispy Capers + Beurre Monte - 25 - gf

Leek & Ricotta Ravioli, Leek Cream, Beurre blanc with Leek ash oil + Pine Nut Gremolata - 18

Mains

Seared Duck Breast, Pomme Anna, Fried Enoki, Butternut Squash Puree, Radish + Red Wine Gastrique - 45

Seared Steak, Pomme Anna, Pea Puree, Mushroom, Sauce Au Poivre - 45 - gf

Herb Crusted Lamb Rack, Pomme Anna, Carrot Puree, Courgette & Spinach Puree, Fat Crumb + Red wine Jus - 49 - gf

Snacks

Grilled Red Cabbage + Gastrique + Hot Sauce. - 12 - gf

Pomme Frites + Green Aioli. - 11 - gf

Toasted Sourdough + Lemon Garlic Butter. - 9 - gf

Desserts

Chocolate Cremeux, Coffee Gel, Orange, Orange Gel, Chocolate Crumb, Cocoa Gavotte + Coffee Chantilly. - 25

Lemon tart, Toasted Meringue, Lemon Gelee, Sugar Tuile + Mascarpone Chantilly. - 20

Apple Fondant, Crème Pâtissière, Caramel Ganache, Tuile + Cinnamon Chantilly. - 24 -gf



MENU

STARTERS

- SPICED CHICKEN TACOS - \$21
- GREEN GODDESS SALAD (VG) - \$27
- PAN SEARED SCALLOPS - \$34

MAIN DISHES

- SIRLOIN STEAK - \$39
served with roasted vegetables, creamy mash potato and berry
gastrique sauce
- PAN SEARED SALMON - \$37
served with vegetable fritters and chimichuri
- ROASTED CHICKEN LEG - \$33
served with Creamy Mushroom Sauce and Sauteed Greens

DESSERTS

- PEACH MELBA - \$23
with Vanilla Ice Cream
- CREME FRAICHE PANNA COTTA - \$22
with Cinnamon Poached Pear and Praline
- Honey Feijoa Pistachio Strudel - \$19
with Coconut Cream

SIDES

- HONEY GARLIC GLAZED BRUSSEL SPROUT - \$8
- MAPLE ROASTED PUMPKIN - \$5
- ROOT VEGETABLE CHIPS WITH SALSA - \$8

Menu

ENTRÉE

BUTTERNUT RAVIOLI, FETA, BEURRE NOISETTE, PARSLEY OIL, PINE
NUTS, \$20

TREVALLY CEVICHE, CHILLI, SQUID INK CORAL AVOCADO MOUSSE,
\$15

CHICKEN MEDALLIONS, PORCINI SAUCE,
\$17

MAIN

STEAMED MUSSELS, SPINACH AND CREAM SAUCE, CRISPY SPROUTS,
BRIOCHE \$38

LAMB RACK, POMEGRANATE, RED WINE JUS, BROCCOLINI, HASSLEBACK,
\$50

QUAIL GALANTINE, KUMARA PUREE, JUS, PISTACHIO,
\$45

SIDES

SOURDOUGH BREAD, TRUFFLE BUTTER, DIPS,
\$11

WINTER SALAD, RADDICHIO, ENDIVE, ORANGE DRESSING
\$20

TRUFFLE FRIES, PARMIGIANO
\$10

DESSERT

WHITE CHOCOLATE MOUSSE, MANDARIN COMPOTE, ALMONDS, GEL
\$15

BLUEBERRY TART, BLUEBERRY COMPOTE, CHANTILLY CREAM
\$14

CHOCOLATE FONDANT, CREME ANGLAISE, TUILE, COULIS, ORANGE,
\$21

LOLA TAVAN
BISTRO MENU

entrees

*Provençal baked ratatouille tian
zucchini, tomato, and eggplant layered with a tomato sauce*

\$39

|

*Polish pierogi ruskies
potato, cheddar cheese with brown butter sauce and sour cream*

\$34

|

*chicken and leek pie
and a side salad*

\$38

mains

*Fricassée de poulet à l'ancienne
served with broccolini over white rice*

\$38

|

*pulled lamb, rosemary, and cheese ragu
with charred brussel sprouts and horseradish mash*

\$41

|

*Provençal style baked fish
on a bed of roast capsicum, fennel, and onion*

\$39

sides

mixed olive tapenade

with anchovies and capers

\$15

|

*warm pears, brie cheese, and prosciutto salad
dressed in balsamic vinaigrette*

\$15

|

*truffle shoestring fries
dusted with pecorino romano*

\$14

desserts

*mini croquembouche tower
with spun sugar and candied fruits*

\$24

|

*gluten free cranberry cheesecake crepe cake
with creme Chantilly and dusted in powdered sugar*

\$26

|

*sticky date pudding with toffee sauce
paired with vanilla bean ice cream*

\$24

Appetizers

TREVALLY CRUDO \$23

Fennel Cured, Beetroot and Citrus Salsa,
Dill, MInt, Vinegarette GF

STUFFED CAPSICUM \$16

Spinach and Ricotta
Pureed Capsicum sauce
Pumpkin seeds, Olive oil, Basil GF V

FRIED CHICKEN HEARTS \$20

Chilli Aioli, Salad Greens, Lemon GF

Special Menu



Steak Frites with Mushroom sauce and Seasonal Greens

\$30

Sides

FRIES, FETA, PARSLEY \$13

GF V

CARROTS, GARLIC \$15

YOGHURT, WALLNUTS
GF V CN

FRIED HALLUMI, HOT \$16

V

EMA'S BISTRO

Menu

FOR THE LOVE OF FOOD

Main Dishes

STEAK FRITES GF \$30

Mushroom Sauce, Brocollini

TIGER PRAWN & KUMARA GNOCCHI \$30

Brusel Sprouts, Wine Reduction Sauce,
Chives

LAMB SHANK GF \$36

RISSOTO
Spinach, Charred Corn, Braise Jus, Parsley,
Mint

Desserts

CRÈME BRÛLÉE GF V CN \$20

Apple Pie Filling, Toasted Almonds, Vanilla

CHOCOLATE MOUSE GF V CN \$22

Orange Gel, Zest, Toasted Hazelnuts,
Coconut

STICKY DATE PUDDING V CN \$22

Butterscotch Sauce, Chantilli, Mint

GF - Gluten Free, V - Vegeterian, CN - Contains Nuts

MENU

Jamie's Bistro

Entrée

Arancini w/ beef ragu, parmesan, green goddess sauce	\$16
Ascolane olives, pork-stuffed, harissa mayo	\$17
Poached spinach & feta dumpling w/ rosemary garlic oil (v)	\$19

Main

Braised chicken w/ crème fraîche, pommes purée, charred leeks, bacon crumb, pickled shallots	\$26
Pan-seared snapper, potato fondant, crispy kale, pickled shallots, beurre blanc (gf)	\$30
Duck leg, beetroot risotto, mascarpone, pickled beetroot, arugula, olive oil (gf)	\$37

Side

Housemade garlic & rosemary focaccia (v)	\$8
Lemon braised potatoes w/ tzatziki (v/gf)	\$10
Crispy brussel sprouts, toasted walnuts w/ mustard vinaigrette (vg/gf)	\$12

Dessert

Sticky toffee pudding, ginger streusel, orange crème anglaise, toffee sauce	\$15
Chocolate creme brulee, orange coulis, spiced poached pears, hazelnut brittle (gf)	\$15
Banana souffle, vanilla crèmeux, hazelnut dentelles, caramelised banana	\$18

MENU

Entree



Cured Salmon Gravlax on Sourdough - 35\$

Cured salmon, cream cheese, sourdough, dill

Mushroom Ravioli in Champignon sauce (VG) - 20\$

Mushroom ravioli, Champignon, herb oil, parmesan foam



Steak Tartare on Toast - 32\$

Tenderloin, Caper, Dijon mustard, Egg yolk, Sourdough, Horseradish cream



Main



Tenderloin with Bordelaise sauce - 41\$

Tenderloin, Bordeaux, Potato, Carrot

Pan-seared Snapper with Mushroom Risotto - 34\$

Snapper, Mushroom, Arborio rice, pumpkin seed

Fettucine Beef Cheek Stroganoff - 34\$

Fettucine, Beef cheek, mushroom, almond, tomato paste





Side



Saute Escabeche - 10\$

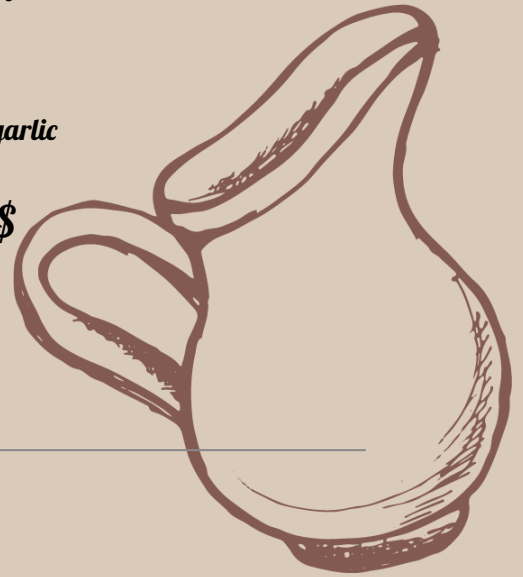
Cauliflower, Carrot, Shallot, Jalapenos, Vinegar

Gratin Dauphinoise - 11\$

Sliced potato bake with cream, herb, shallot, garlic

Parmesan Potenta Chips - 10\$

Potenta, Parmesan, thyme



Dessert

Creme brulee with Berry Coulis & Almond tuiles (GF) - 18\$

Creme brulee, Almond, Berry

Mille-feuille vanilla with Berry Creme Patissiere - 17\$

Puff pastry, pastry cream, berry compote

Apple Caramel Tart with Chantilly cream - 14\$

Apple, caramel, chantilly cream

