

Chef's Special Menn

3 Course Set Menu - \$70 per person2 Course Set Menu - \$60 per personAdd a glass of house wine - \$7 per person

Entree

Pumpkin and Ricotta Arancini

Gourmet salad, shaved parmesan, truffle aioli (V, D)

Miso Glazed BBQ Pork Belly Bites

Carrot puree, apple & herb salsa (GF, D)

Mains

Crispy Skin Tasmanian Salmon

Confit herbed potatoes, buttered broccolini, quinoa tabouli, lemon and herb butter emulsion (S, D, GF)

Spinach and Ricotta Ravioli

Roasted vegetables, mushroom ragu, parmesan, rocket, white truffle oil (V, D)

300g Herbed Wagyu Rump Steak

Truffle mashed potatoes, seasonal vegetables and red wine ius (GF, D)



Lemon Cheesecake Cannoli

Fruit of the forest sorbet, native berries coulis (D, E)

Molten Chocolate Fondant

Vanilla gelato, coulis, chocolate flakes, sauce (D, N, E)

Promotional vouchers/discounts not applicable

Public Holiday Surcharge of 15% Applies





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Sharing Plates & Entrees

Cheesy Garlic Bread \$16

Daily dips (V, D, GFA)

Avocado & Pomegranate Bruschetta \$15

Pomegranate, onions, tomatoes, avocado, herbs, aged balsamic, feta (V, GFA)

Lemongrass & Chili Squid \$23

Tender marinated pieces of squid floured and fried, served with Antipasto vegetables and sriracha mayo (S, D)

Miso Glazed BBQ Pork Belly Bites \$23

Carrot puree, apple & herb salsa (GF, D)

Oyster Kilpatrick \$25

Candied bacon, Kilpatrick sauce (S, GF)

Quesadilla \$20

Red kidney beans, charred corn relish, house made guacamole, baby spinach, soft flour tortilla, served with a side salad (V, E)

Gusti Shared Board \$40

BBQ pork belly, lemongrass & chili squid, pumpkin arancini, salami, antipasto vegetables, bruschetta, garlic bread, crackers, cheddar cheese, dips of the day
(P, N, D, S)

Seafood Platter \$42

Grilled prawns, oyster Kilpatrick, smoked salmon, battered fish, calamari, garlic bread, gourmet salad, crunchy chips, tartare sauce (N, D, S)

Solods

Chicken Caesar Salad \$23

Cos lettuce, croutons, crispy bacon, poached egg, shaved parmesan, anchovy and house made dressing (D, E, S, GFA, VA)

Teriyaki Beef & Vegetable Salad \$24

Grilled grain fed rump steak, sliced summer vegetables, crunchy bean sprouts, rice noodles, sweet and spicy Yakiniku dressing (GFA, VA)

Grilled Peri-peri Chicken & Quinoa Salad \$22

Peri-peri chicken, quinoa, seasonal vegetables, lemon and herb dressing (GF, VA)

Pizza

Margherita Pizza \$26

Bust tomato sauce, mozzarella cheese, basil (V, D)

Add Chicken \$7

Meat Lovers Pizza \$29

Pepperoni, ham, chicken, beef, shredded mozzarella, BBQ sauce (D)

Sides

Crunchy Chips \$13

Truffle aioli (V, D, E)

Gourmet Salad \$11

Season crispy sliced vegetables, citrusy dressing (VE, GF)

Seasonal Vegetable Medley \$11

(GF, V)



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 \boldsymbol{V} - Vegetarian | $\boldsymbol{V}\boldsymbol{A}$ - Vegetarian option available

VE - Vegan | E - contains eggs | D - contains dairy

 ${\sf N}$ - contains nuts | ${\sf P}$ - contains peanuts | ${\sf S}$ - contains seafood

GF - gluten-free | GFA - gluten-free option available

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Main Plates

Spinach & Ricotta Ravioli \$34

Roasted vegetables & mushroom ragu, parmesan, rocket, white truffle oil (V, D)

Exmouth Prawn Linguine \$35

Prawn cutlets, smoked chorizo, garlic, chili, onions, tomato, rocket, parmesan, white truffle oil (S, D, VA)

Fish & Chips \$29

Hake fillets cooked your way - grilled or battered, gourmet salad, crunchy chips, tartare sauce (S, D, E)

Char Kway Teow \$35

Flat rice noodles, BBQ pork belly, Exmouth prawn cutlets, soy sauce, mild Asian herbs and spices (VE, GF)

Buttermilk Fried Chicken Parmigiana \$36

Crumbed chicken breast, tomato sauce, mozzarella cheese, smoked leg ham, gourmet salad, crunchy chips (D)

Cajun Honey Glazed BBQ Pork Ribs \$43

Apple slaw, charred corn salsa, roasted potatoes (D)

From the Grill

Market Fish of the Day \$43

Fresh fish delivered daily from local markets, topped with grilled Exmouth prawns and avocado salsa (S, GF)

Crispy Skin, Tasmanian Salmon \$40

All our salmon is delivered fresh from local markets (S, GF)

300g Black Angus Scotch Fillet \$44

Choice of peppercorn jus, red wine jus or béarnaise (GF)

300g 6* MBS Wagyu Herbed Rump Steak \$44

Choice of peppercorn jus, red wine just cream of mushroom sauce or chimichurri.
(GF)

All "From The Grill' dishes comes with your choice of 2 sides:

Truffle Mashed Potatoes (D, GF)
Roast Chat Potatoes (GF)
Seasonal Vegetable Medley (GF)
Gourmet Salad (V, VE, GF)
Beer Battered Fries (V, VE)

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Dessert

Artisan Cheese Plate \$25

Double cream brie, mature cheddar, camembert cheese, quince paste, dried fruits, crackers (D, GFA)

Molten Chocolate Fondant \$19

Vanilla gelato, coulis, chocolate flakes & sauce (D, E)

Warm Apple Crumble Pie \$20

Crème anglaise, raspberry coulis, crumble, vanilla gelato (D)

Trio Gelatos Ice-cream \$15

Fruit coulis, crumble, chocolate sauce (GFA, D)

Lemon Cheesecake Cannoli \$18

Fruit of the forest sorbet, coulis (D, E)

Poached Pear Crème Brule \$18

Berry compote, mars ice cream (D, E)



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