

The 4th Floor Restaurant
Dinner Menu

Breads

Garlic Bread	\$7.50
Baked Foccacia, Balsamic, Olive Oil & Roast Garlic	\$9.50
Grilled Turkish, Trio of Dips	\$11.00

Oysters

	<u><i>½ Doz</i></u>	<u><i>1 Doz</i></u>
Natural	\$17.00	\$32.00
Kilpatrick	\$18.00	\$34.00
Lime & Ginger Dressing	\$18.00	\$34.00
Mornay	\$18.00	\$34.00
Roasted Garlic Cream & Parmesan	\$18.00	\$34.00
Crispy Wok Fried w Salt & Szechuan Pepper	\$19.00	\$36.00
Bloody Mary Shots	\$3.00ea	\$34.00

Entrée

Pork Belly & Canadian Scallop Duo, Lime Rice,
Pickled Red Cabbage

\$17.00

Crispy Fried Soft Shell Crab, Cumin Citrus Glaze,
Shallot & Water chestnut Salad

\$17.00

Vine Ripened Tomato, Goats Cheese & Basil Tart,
Aged Balsamic & Joseph Olive Oil

\$15.00

Seared Squid, Oyster Mushroom & Chorizo Orecchiette Pasta,
Black Pepper & Chives

\$16.00

Sauteed King Prawns, Garlic, Lemon & Parsley,
Steamed Jasmine Rice

\$17.00

Chicken Liver Parfait, Apple Jelly
Sour Dough Bread

\$16.00

Mains

Prosciutto Wrapped Chicken Breast, Spinach & Mushroom Risotto,
Brocolini, White Wine Cream

\$29.00

Seared Breast Of Duck, Summer Vegetables,
Taro Crisps & Charred Lemon

\$32.00

Pan Fried Gnocchi , Cherry Tomato, Baby Spinach, Avocado Pine Nuts and
Reggiano Parmesan

\$26.00

Roast Suckling Pig, Parsnip Mash, Baby Vegetables,
Toffee Apple & Calvados Gravy

\$35.00

Tagliatelle Pasta, Sweet Chilli and Ginger Prawns,
Shallots and Parsley

\$32.00

Spiced Rubbed Lamb Rack, Fondant Potato, Tomato Chilli Jam,
Red Wine Jus

\$34.00

From The Grill

Grain Fed Eye Fillet 180g

Grain Fed for 120 days (Poll Hereford, Darling Downs, QLD)
\$32.00

Terrarossa NY Sirloin 250g

Grass Fed and Grain Finished for 70 days (Yearling Red Angus,
“Coonawarra” – Limestone Coast, SA) Winner of the 2006 & 2007
Royal QLD Show Best MSA Steak
\$38.00

Wagyu Beef Rump 250g & 350g

Grain Fed for 450 days+, F2 Pure Blue Wagyu,
Marble Score 5-7 (Casino, NSW)

250g \$36.00

350g \$41.00

Grilled Reef & Beef

½ Maine Lobster & 180g Grain Fed Eye Fillet
\$55.00

Fillet of Salmon or Barramundi 200g

Grilled and served with Cabbage and Pancetta,
Steamed Kipfler Potatoes, Lemon and Chive Sauce
\$31.00

*All steaks are accompanied with Roast Garlic and Thyme Potatoes, Fire Roasted Onions,
Dried Tomatoes and Red Wine Jus*

Sides

Seasonal Vegetables
\$8.00

Garlic Mushrooms
\$8.50

Plain French Fries
\$7.00

Spiced French Fries
\$7.00

Chilli & Ginger Prawns (4)
\$12.50

Garlic Prawns (4)
\$12.50

Garlic and Thyme Potatoes
\$7.50

Garden Salad
\$7.50

Rocket, Parmesan, Truffle Dressing
\$9.50

