



HIGHLY COMMENDED
BEST SEAFOOD RESTAURANT
(REGIONAL)

'Restaurant of the Year' *Newcastle & Hunter AHA Awards 2010*
'Best Contemporary Restaurant' *Restaurant & Catering Awards 2010*
'Excellence Award, Wedding Caterer' *Restaurant & Catering Awards 2011*
'Excellence, Restaurant in a Hotel' *Restaurant & Catering Awards 2011*
'Excellence, Function/Convention Caterer' *Restaurant & Catering Awards 2011*

The cornerstone of our menu is based around a philosophy of sourcing specific produce from reputable suppliers, and working closely to develop and maintain relationships with local producers, organic farmers and fishermen.

Our ingredients are thoughtfully sourced and considered for their locality, value and most importantly, sustainability. This philosophy ensures that we only purchase food which is at its freshest and low in food miles from our restaurant.

We adhere to a daily ritual of controls and systems to ensure our foods integrity and safety, especially of our seafood.

"I feel we have an obligation to set the standards in our community. Because our undertaking is to highlight the pleasure of eating and enjoying the value of the good health of our oceans and waterways,"

Jamie Ryan
Executive Chef

Embark

Enjoy a complimentary amuse bouche

Enjoy

9

Daily sourdough bread, house-made butter, roasted olives

Enlighten

21

Coffin Bay pacific oysters, Jamie's Kilpatrick

Hawkesbury River rock oysters, pink grapefruit vinaigrette

Nulkaba Hatchery quail, chestnut stuffing, watercress veloute

Scorched ocean prawn, blue swimmer rilletes, gazpacho gel

Hiramasa Kingfish carpaccio, blood orange, caper, chives

Lobster bisque, apple compote, vanilla seed oil

Experience

35

Crisp-skin Mulloway, shellfish aioli, chorizo, romesco sauce, garlic milk

Beef Fillet 'Mignon' pomme puree, fresh horseradish, duck livers,
Madeira beurre blanc

Lamb Shoulder, Welsh rarebit crust, crumbed brains, buttered turnips,
braisage

Poached Monkfish, yabby tails, saffron, pencil leek

Seared king salmon fillet, cauliflower gnocchi, buerre noisette, sage

Hot seafood tasting plate (\$5 supplement)
Crisp-skin Mulloway, Poached Monkfish, Seared king Salmon

Extras

9

Chilled green bean salad, toasted almonds, sherry reduction

Kipfler potatoes, paprika, tomato relish, goats cheese gratin

Steamed cauliflower florets in blue cheese sauce

Rocket salad, shaved parmesan, balsamic

flavour is everything

Explore **16**

Chocolate and butterscotch delice

Boysenberry soufflé, white velvet fudge sauce

Tarte tatin, green apple sorbet, mascarpone

Textures of rhubarb and strawberry

Gorgonzola, port soaked baby figs, poppyseed lavoche

Saint angel triple cream brie, apple salad, truffle honey, walnut loaf

Espresso **4**

Segafredo extra strong blend

flat white, cappuccino, short black, long black, macchiato, leaf tea

Hazelnut 'Affogato' **8**

Events

'Locals Night' every Thursday **35**
two course set menu, highlighting a different region each week

'Sunday Roast' **29**
featuring a different beast each week, served with its traditional garnish

Bookings essential to avoid disappointment

Equality

e 18 m 29

Dietary requirements menu

Soft white polenta, young vegetables, romesco sauce
Vegetarian, gluten free,

Seared haloumi, cauliflower gnocchi, buerre noisette
Vego, nut free,

Escudella tomato stew
Vegetarian, vegan, nut free, lactose free, gluten free

Entertain

15

Children's menu, all served with chips & rocket salad

Shepherd's pie

Mini fillet 'mignon'

Parmesan battered white fish, pan-fried

10

Strawberry trifle

'The Ultimate' ice cream sundae

*Please see your waitperson for all dietary requirements
All tables of ten or more must dine from the Table D'hote Menu*

Entrust is our seafood degustation menu.

‘Degustation’ is a culinary term meaning a careful, appreciative tasting of various foods and focusing on the gustatory system, the senses, high culinary art and good company.

Our degustation menu involves sampling small portions of Jamie’s signature dishes.

Hiramasa Kingfish carpaccio, blood orange, caper, chives

Lobster bisque, apple compote, vanilla seed oil

Cleanser – lemon, lime & bitters sorbet

Seared king salmon fillet, cauliflower gnocchi, buerre noisette, sage

Slow-poached Monkfish, yabby tails, saffron, pencil leek

Boysenberry soufflé, white velvet fudge sauce

Entrust is only available to the entire table

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