



ENTREES

<i>Soup of the Day</i>		\$12.50
The chef's daily creation served with toasted ciabatta bread		
<i>Oysters</i>	<i>Dozen</i>	<i>Half Dozen</i>
<i>Natural</i> ~ as they come from the South Pacific complemented with a red wine and eschalot vinaigrette	\$30.50	\$16.50
<i>Cheesy Garlic Oysters</i> ~ Served piping hot smothered in a garlic, parsley and melted cheese topping	\$35.50	\$18.50
<i>Sweet and Sour Oysters</i> ~ South Pacific Oysters served Chinese style with a sweet and sour sauce ~ <i>Choice of Baked or Chilled</i>	\$38.50	\$19.50
<i>Shiraz Infused Beef Carpaccio</i>		
Paper thin slices of rare poached beef coated in a honey mustard and bush tomato crust served with Caprese tomato and baby bocconcini salad		\$17.50
<i>Peppered Calamari Salad</i>		\$19.50
Tender marinated calamari curls, fried with black bean and cracked pepper then tossed with crispy Asian noodles, tat soi leaves and garlic aioli dressing		
<i>Three Cheese Ravioli</i>		\$19.00
Plump pasta cases filled with a blend of Stilton, Cheddar and Pecorino cheeses, steamed till piping hot and sauced with a herb and pumpkin puree		
<i>Smoked Salmon & Cheese Jalapeno Poppers</i>		\$19.50
Jalapeno chillies stuffed with a smoked salmon cream cheese accompanied by corn chutney, sour cream and tomato and avocado salsa (<i>Not for the faint hearted</i>)		
<i>Pork Vindaloo Roll</i>		\$18.50
Indian inspired curried pork, wrapped in grilled nann bread and sided with "chucumber" salad and chilled yoghurt		
<i>Chicken & Possum Galantine</i>		\$21.00
Baby chicken boned and baked with a possum farce, served chilled sliced over a petit herb salad with confit walnuts, seeded mustard and tartare dressing		
<i>"KillPatrice" Snail Cups</i>		\$20.50
Escargot braised with onion jam presented in a roasted Portobello mushroom cup, topped with crispy pancetta and drizzled with macadamia and basil pesto		



MAINS

<i>Kangaroo Fillet</i>	<i>\$31.50</i>
Char grilled medium rare and presented with ratatouille, a wild mushroom Vol-au-vent and sauced in a port wine and pine nut reduction	
<i>Scallop Pad Thai</i>	<i>\$30.50</i>
Grilled roe on scallops served with stir fried vegetables, cashews and rice noodles, seasoned with tamarind water and drizzled in green curry sauce	
<i>Déjà Vu Goat Curry</i>	<i>\$29.50</i>
A medium heat curry cooked in a blend of Indian spices, yoghurt & lentils served in a clay pot, sided by rice, pappadums and chilli if you wish to turn up the heat	
<i>Duck Cannelloni</i>	<i>\$30.50</i>
Shredded duck meat braised with preserved Mandarin, filled into fresh pasta rolls and presented with Rocket & Parmesan salad and a creamy Dijon mustard sauce	
<i>Steamed Coral Trout & Tasmanian Salmon Roulade</i>	<i>\$32.50</i>
Fillets of coral trout and salmon rolled with zucchini ribbons and complemented with chilli infused Chinese lentils, wilted bok choy and spring onion & red wine butter sauce	
<i>Warm Indian Lamb</i> (A variation of our signature dish)	<i>\$31.50</i>
Lamb Rump rubbed in dry spices then roasted and carved over marinated vegetables, curried aubergine, smashed potato chats and cucumber raita sprinkled with cumin salt and glazed in a rosemary jus	
<i>Bug & Prawn Hot Pot</i>	<i>\$33.50</i>
Moreton bay bug and king prawn tails simmered in a Mexican style broth of tomatoes, olives and kumera accompanied by toasted croustini	
<i>Beef Eye Fillet</i>	<i>\$34.50</i>
Cooked to your liking and plated with confit potato, fresh asparagus spears and smoked tomatoes, sauced in Vegemite demi glaze	
<i>Whole Thai Reef Fish</i>	<i>Market Price</i>
Bring the camera for this one! Crispy fried and coated in a traditional Thai chilli, galangal and coriander glaze accompanied by stir-fried Asian vegetables and jasmine rice (Subject to availability)	
<i>Vegetable Tart Tartin</i>	<i>\$28.00</i>
Caramelised shallots, oven dried tomatoes and pepperonata baked with French short crust pastry, surrounded by beurre rouge and topped with a soft poached egg	
<i>Spanish Tower for Two</i>	<i>\$79.50</i>
A Déjà Vu Paella consisting of mussels, scallops, reef fish fillets, prawns, chicken, crab and chorizo served with saffron absorbed rice, a fresh Spanish salad and garlic aioli	

SIDES OF RICE, MASH, VEGETABLES & SALAD available on request

DESSERTS

<i>Chai Latte Cheese Cake</i>	\$13.50
A blend of cream cheese and exotic spices baked with a biscuit crust in individual preserve jars, served chilled with confit pineapple syrup	
<i>French Crème Brulee</i>	\$13.00
Our Chefs speciality, creamy custard blended with his desired flavour, Flame grilled with a sugar crust and presented with fruit compote and ice-cream	
<i>Chocolate Soufflé</i>	\$13.50
Remains by popular demand, made to order and served with pouring cream & Petit Fours (please allow 30 minutes) Or <i>Chilli Chocolate Soufflé</i> ~ spice up your dessert with a sprinkling of chilli dust	
<i>Honey & Lemoncello Gnocchi</i>	\$12.50
Poached sweet Italian dumplings served warm with a lemon & coconut curd sauce and tangy lime gelato	
<i>English Stilton</i>	\$15.50
A wedge of sheep's milk blue cheese presented with crisp Almond bread, cranberry & sticky wine jelly and preserved white cherries	
<i>Kahlua Affogato</i> (Less than dessert More than Coffee)	\$12.50
Simply espresso coffee, Kahlua liqueur, toffee ice cream and a chocolate wafer	

DRINKS

<i>Cappuccino</i>	\$3.50
<i>Latte</i>	\$3.50
<i>Espresso</i>	\$3.00
<i>Liqueur coffee</i>	\$10.50
<i>Tea</i>	\$3.50
Ask about our selection of common and herbal teas	
<i>Soft drinks</i>	\$2.50

Children's Meals Available ask our friendly wait staff

