

# RESTAURANT SYNERGY

Where food and service work in harmony

## ENTRÉE

Rustic Garlic Bread (v) \$12

Bruschetta – tomato, braised fennel, Sicilian olive tapenade & balsamic glaze (v) (h) \$14

Soup of the Day served with chefs daily toasted bread \$14

Pork Belly served with cauliflower puree, celeriac slaw, apple gel & pan jus (gf) (df optional) \$20

Prawn & Crab Ravioli with preserved lemon, parsley & capers in a rich tomato cream sauce,  
topped with crispy shallots \$22

Salmon Gravlax – infused with fennel, beetroot and vodka, pickled vegetables, fried capers &  
crème fraîche (gf) (df optional) \$22

Double Baked Cheese Soufflé with hazelnut salad (v) \$18

Pacific Oysters \$3.50 each

Natural, Nam Jim or Kilpatrick

## MAIN

Fish of the Day – please ask our waiter for tonight's special MKP

Wild Mushroom Arancini with lemon myrtle cream, rocket & pecorino salad (v) \$32

Hungarian Chicken served with sweet potato fondant, broccolini, smoked paprika essence &  
confit vine ripe tomatoes (gf) \$34

Braised Lamb Shanks with Paris mash, dutch carrots, snow peas, & pan jus topped with crispy shallots (gf) \$36

Carbonara Tagliatelle with shaved cured yolks, pecorino & pancetta crisps \$30

## OFF THE GRILL

Any of the following steak prices include your choice of a side & sauce

250gm Black Angus Scotch Fillet (mb+3) \$44

200gm Riverina grain fed Eye Fillet (mb+4) \$46

Mixed Grill—Lamb Cutlet, Gourmet Sausage, mini Filet Mignon (chef recommended cooked medium) \$46

## SIDES

Thick cut chips with lemon & lime aioli (v)

Pear, pumpkin & pine nut arugula salad (v, h, gf)

Paris mash potato (v, gf)

Steamed seasonal greens (v, gf, h)

(additional sides \$10 each)

## SAUCES AND SEASONING

Red Wine Jus (gf, df) ♦ Confit Garlic & Pepper ♦ Wild Mushroom ♦ Diane

(additional sauces \$1.50)

(gf) Gluten Free (df) Dairy Free (v) Vegetarian (h) Healthy

Please note: Accor Plus discounts only apply to A la Carte menu. Not applicable on Public Holidays  
15% Surcharge Applies on Public Holidays