

Bread

Turkish bread served with local olive oil, a tomato salsa mayonnaise and smoky aioli
\$10.50

Garlic and parmesan pizza bread
\$9.00

Tomato, red onion, basil and black olive bruschetta
\$5.50 per slice

Mixed breads for tables of 8 or more
\$5.50 per person

Entree

Natural Oysters

served au natural or with a fennel, trout caviar and horseradish salsa
½ doz \$19.50 1 doz \$34.50

Powerhouse Oysters

served with bacon, finished with a Worcestershire and kaffir lime leaf glaze
½ doz \$20.50 1 doz \$35.50

Deep fried brie on a warm Mediterranean vegetable salad,
a balsamic and Moonbi basil dressing
Small \$16.90 Large \$24.90

Smoked Thai Beef Salad

Slices of smoked beef, roasted cashews and crunchy noodles
finished with a lime and palm sugar dressing
Small \$18.90 Large \$27.90

Spiced calamari with pea puree, a chilled tomato salsa and saffron mayonnaise
Small \$18.90 Large \$27.90

Thai spiced salmon fish cakes on a soba noodle salad and a Thai green curry sauce
Small \$19.90 Large \$28.90

A crisp puff pastry case of tiger prawns,
on pernod scented leeks and a tomato fondue
Small \$22.90 Large \$32.90

Arc-en-Ciel smoked trout pate with prosciutto crisps,
a sweet grain mustard dressing and toasted rye bread
Small \$22.90 Large \$32.90

Filletts of country fresh lamb wrapped in parmesan and prosciutto on
a salad of roast capsicum onion and herbs
Small \$22.90 Large \$32.90

A tasting plate of the house entrees
for two people \$44.00

Executive Chef - Ben Davies

Sous Chef - Darren O'Brien + Gavin Propsting



The
Workshop

Mains

Roast root vegetable terrine served with a feta walnut and roquette salad
\$26.90

Beef Madras Curry served with steamed jasmine rice,
Naan Bread and cucumber Rjata
\$29.90

Thai style fish curry served with braised jasmine rice
\$31.90

Grilled cutlet of Inglegreen pork served with a sage apple and potato bake on
a lentil and smoked bacon sauce
\$31.90

Bellata Gold spaghetti marinara served with a slice of garlic bread
\$32.90

Fillet of saltwater barramundi with a mint crust on a parmesan creamed polenta
and a pea and lemon myrtle beurre blanc
\$32.90

Breast of chicken served with a lime, cracked black pepper and scallop risotto on a
warm seaweed and green bean salad with a soy and sesame dressing
\$32.90

Braised shank of country fresh lamb on a garlic and basil mash
with a shallot red wine sauce
\$33.90

Grilled fillet of Red Snapper, on a bed of Mediterranean vegetables,
creamed cous cous and a herb oil
\$34.90

Eye fillet of Hereford, served on a spinach bacon and baby onion Lyonnaise,
tempura tiger prawns and a red wine sauce
\$38.90

Rib eye 500g of Hereford prime beef
on a Lyonnaise potato served with your choice of sauce — mushroom, Dianne,
red wine jus or make it a surf & turf with 3 king prawns for an extra \$6.50
\$44.90

Mains tasting plate— your choice of 3 main courses served 1/2 size, for you to
experience more than one dish on the menu, ideal to share for two
(excludes rib eye)
\$59.90

Side Orders

Green salad

Chunky chips

Green beans and feta

Caesar salad

Potato mash

Panache of vegetables

Small \$7.00 - Large \$12.00
Side orders can not substitute as a meal

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