

Let's Break Bread

Toasted turkish bread with middle eastern dukkah 5.95

Home style garlic bread made with sourdough,
topped with grana padano 6.95

Tempters

Ballina pacific oysters, extra large

natural 12.00

kilpatrick 13.50

Deep sea scallops wrapped in charred zucchini and
prosciutto on salt and vinegar alumettes with a saffron
and vina cotto vinaigrette 17.95

Sommelier Food/Wine Match: Finca de Arenti Albarino (2009)

Tempters

Bangalow sweet pork belly salad of cucumber ribbons, pink lady apple, coriander and mint with rainforest honey and seeded mustard vinaigrette 16.95

Sommelier Food/Wine Match: Sevenhill Inigo Riesling (2011)

Catalunya crusted ballina king prawns on watermelon, watercress and crisp prosciutto salad with romesco dressing 17.95

Sommelier Food/Wine Match: Cantina Tollo Rocca Ventosa Pinot Grigio Puglia (2010)

Rumaki style chicken livers wrapped in belly bacon sautéed in sweet sherry on a sun blushed tomato crouton and caramelised spring onion salad with sweet balsamic dressing 15.95

Sommelier Food/Wine Match: The Lane Unwooded Chardonnay (2009)

Rag Pasta hecha en casa with gourmet mushrooms, torn basil and red wine onions spun with three cheese sauce 17.95

Sommelier Food/Wine Match: Maxwell Verdelho "Little Demon" (2011)

Beetroot cured snapper with roasted pumpkin puree, fennel, kipfler potatoes and crème fresh and dill dressing 15.95

Sommelier Food/Wine Match: Postcode 2800 Sauvignon Blanc (2010)

Main Fare

Line caught pacific reef fish served the chef's way 32.95

Sommelier Food/Wine Match: See Wait Staff for recommendation

Char grilled eye fillet, served on wild mushroom risotto topped with roasted kumera pesto and a cabernet demi glace 32.95

Sommelier Food/Wine Match: Formby and Adams Cabernet Sauvignon (2007)

Oven roasted chicken supreme with lobster tail, leek and morels on pappardelle pasta and sauce aurore 31.95

Sommelier Food/Wine Match: Meerea Park XYZ Chardonnay (2009)

Twice cooked duck on a warm roasted beetroot, pumpkin and radicchio salad with raspberry balsamic and cherry reduction 32.95

Sommelier Food/Wine Match: Crowded House Pinot Noir (2009)

Main Fare

Barbequed double pork loin cutlet simmered in
peach nectar on seeded mustard seabago mash and
african style peach chutney 31.95

*Sommelier Food/Wine Match: Chateau des Ferrages Provence
Roumery Rose (2010)*

Traditional spanish style paella highlighting ballina 36.95
local seafood or 70 for 2

Sommelier Food/Wine Match: Octogenarian GrenacheTempranillo (2010)

Sides

Fries ~ 6.50

Garden vegetables ~ 7.95

Green salad ~ 7.95

Something Sweet

Mango bavarois with macerated lychees in moscato
and lime and crumbled amaretti biscuit 11.95

Belgian chocolate and kahlua mousse topped with
raspberry granita and pistachio nougat 11.95

Passionfruit pudding with double cream, pine and lime
sorbet and passionfruit coulis 11.95

Summer berry delight with mini pavlova, poached
berries and vanilla bean ice cream 11.95

Affogato (Italian for "drowned"). A very simple italian
dessert. Take two scoops of our creamiest vanilla seed
in ice cream accompanied with a shot of piazza d'oro
espresso 12.95

Cheese board featuring local award winning bangalow
cheese with matching accompaniments 15.95

Why not ask the Sommelier for a dessert wine matched to your selection... Treat yourself!