



entree

Salt and pepper calamari, tomato infused nahm jim dipping sauce

Tajima Wagyu satay beef skewers, Kerobokan inspired peanut sauce, pickled cucumber

Thai beef, lime and sweet chilli marinated Tajima Wagyu beef, fresh tomato, eshallot, basil, mint, coriander, snow pea shoots

Caesar, baby gem, bacon, egg, anchovy, parmesan

Goats cheese, beetroot and sweet onion quesadillas, fire roasted capsicum, almond and lemon thyme salad, garam masala aioli

main

Sirloin : Certified Black Angus 42 days dry aged 220g, EAST's oven roasted fat sweet potato chips, Asian green, tomato and chilli jam

Wine recommendation: Aberdeen Angus the Bull Cabernet Blend

Crispy skin Tasmanian salmon, Peking duck & Thai Green Papaya salad, Ginger & cardamom broth

Wine recommendation: Jim Barry 'Lavender Hill' Riesling (sweet)

Market fish of the day

Braised corn fed chicken breast, crispy Asian greens, wild rice pilaf, soy and sesame dressing

Wine recommendation: Mt. Pleasant 'Elizabeth' Semillon

Sizzling vegetables, seasonal vegetables, jasmine rice, garlic sauce

Wine recommendation: Vasse Felix Sauvignon Blanc Semillon

Honey and pepper sizzling beef, Tajima Wagyu beef, seasonal vegetables, mushrooms, jasmine rice, honey & pepper sauce

Wine recommendation: Glaetzer 'Wallace' Shiraz Grenache



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Market fish of the day

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Wine recommendation: Mt. Pleasant 'Elizabeth' Semillon

Sizzling vegetables, seasonal vegetables, jasmine rice, garlic sauce

Wine recommendation: Vasse Felix Sauvignon Blanc Semillon

Honey and pepper sizzling beef, Tajima Wagyu beef, seasonal vegetables, mushrooms, jasmine rice, honey & pepper sauce

Wine recommendation: Glaetzer 'Wallace' Shiraz Grenache

desserts

Orange chocolate semi freddo, praline, milk chocolate soil, cherry jus

Kaffir lime Crème Brulee, Banana tuille

Warm Chocolate Brownie, blueberry compote, fudge sauce, Chantilly cream

-FOR BOOKINGS OF 10 OR MORE-



entree

Char grilled calamari, tomato infused nahm jim dipping sauce

Thai beef, lime and sweet chilli marinated Tajima Wagyu beef, fresh tomato, eshallot, basil, mint, coriander, snow pea shoots

Greek, fetta, kalamatta olives, Spanish onion, fresh herbs, red oak lettuce

BBQ tiger prawns, watermelon, radish, Greek basil

main

Crispy skin Tasmanian salmon, Peking duck & Thai Green Papaya salad, Ginger & cardamom broth

Wine recommendation: Jim Barry 'Lavender Hill' Riesling (sweet)

Sizzling vegetables, seasonal vegetables, jasmine rice, garlic sauce

Wine recommendation: Vasse Felix Sauvignon Blanc Semillon

Braised corn fed chicken breast, crispy Asian greens, wild rice pilaf, soy and sesame dressing

Wine recommendation: Mt. Pleasant 'Elizabeth' Semillon

Sirloin : Certified Black Angus 42 days dry aged 220g, EAST's oven roasted fat sweet potato chips, Asian green, tomato and chilli jam

Wine recommendation: Aberdeen Angus the Bull Cabernet Blend

desserts

Eton Mess, chantilly cream

Seasonal fruit platter

-FOR BOOKINGS OF 10 OR MORE-



entree

Greek, fetta, kalamatta olives, Spanish onion, fresh herbs,
red oak lettuce

Goats cheese, beetroot and sweet onion quesadillas, fire roasted
capsicum, almond and lemon thyme salad, garam masala aioli

Tom Yum broth, vermicelli noodles, fresh greens

main

Home made gnocchi, Swiss brown mushrooms, spring onion,
sweet corn, goats cheese and oregano

Wine recommendation: Innocent Bystander Pinot Noir

Sizzling vegetables, seasonal vegetables, jasmine rice, garlic sauce

Wine recommendation: First Drop Bella Coppa Arneis

Vegetarian Gang pa, greens, jasmine rice, Thai yellow curry

Wine Recommendation: Isabel Pinot Gris

desserts

Orange chocolate semi freddo, praline, milk chocolate soil, cherry jus

Kaffir lime Crème Brulee, Banana tuille

Warm Chocolate Brownie, blueberry compote,
fudge sauce, Chantilly cream

-FOR BOOKINGS OF 10 OR MORE-