



DINNER MENU

Garlic Bread w/ pesto & melted cheese	\$7.50
Grilled Focaccia w/ sun-dried tomato & bush basil pesto	\$7.50
w/ aged balsamic vinegar & extra virgin olive oil	\$7.50
w/ white bean & preserved lemon spread	\$7.50
Thai Style Duck Pâté w/ bread of the day	\$9.50
Garlic Pita w/ salsa house dips	\$11.00
Salsa House Salad	\$14.50
w/ mixed field greens, goats cheese, mandarin & cajun almonds	
Bill's Caesar Salad	\$15.50
Crispy Fried Chickpea Falafel	\$17.00
w/ roasted bell pepper & eggplant salsa, mint yoghurt	
Southern Gold Potato & Leek Chowder	\$17.50
w/ coral trout savarin, crunchy soft shell crab, chorizo sausage	
Caramel Chicken & Pomelo Salad	\$17.50
w/ yam & coconut blini, sticky tamarind reduction	
Tangerine Glazed Slow Roasted Pork Belly	\$19.50
w/ seared scallops, pumpkin puree, truffled honey	
Hiramasa Kingfish Tartare & Coffin Bay Oysters	\$20.50
w/ dragon fruit jelly, green apple & wasabi air, sea pearls	
Gnocchi Of The Day	\$17.50 / \$24.50
Ras El Hanout Dusted Kangaroo Loin	\$18.50 / \$28.50
w/ brioche & chestnut flan, beetroot & horseradish salad, red currant jus	
Linguini Pepperincino	
w/ garlic yabbies, shaved parmesan	\$21.50 / \$31.50
Salsa's Jambalaya	\$26.50
w/ fragrant rice, tiger prawns, squid, yabbie, smoked chicken, crocodile sausages	
House Made Mozzarella & Sun Dried Tomato Stuffed Chicken Breast	\$27.50
w/ confit garlic galette, pea & speck bonne femme	
Parmā Ham Wrapped Pork Tenderloin	\$28.50
w/ potato rösti, red cabbage relish, porcini mushroom cream	
Macadamia & Herb Crusted Wild Barramundi	\$29.50
w/ organic quinoa, spiced ratatouille, calabrian olive tapenade	
Lemon Thyme Infused Lamb Backstrap	\$30.50
w/ roasted vegetable frittata, smoked paprika vinaigrette, goats fetta crumble	
Rare Seared Yellowfin Tuna Steak	\$31.50
w/ sushi rice tian, shaved calamari & carrot pickle, yuzu beurre blanc	
Port Wine Marinated Confit Duck Leg	\$32.50
w/ celeriac remoulade, beluga lentil jus, spiced quince compote	
Char Grilled Eye Fillet Of Beef	\$33.50
w/ potato-gâteau, sauce choron, braised rabbit pastilla	

*All soft cheese are produced on premises. *All prices are GST inclusive. *On public holidays there is a \$3.00 per head surcharge.
PLEASE ONLY ONE BILL PER TABLE

Please Advise Your Waitperson of Any Allergies That You Have.

Credit Card surcharge of 2% applies to Amex & Diners Club