
Galleons

RESTAURANT

Entrée

Garlic, Parmesan Chive Bread	9.9
Bruschetta Toasted Ciabatta, Roma Tomato, Spanish Onion, Fresh Basil, Shaved Parmesan, Balsamic Reduction	12
Pacific Oysters (GF) Bacon Wrapped, Spicy Tomato Sauce Tempura w Sweet Soy Natural w Cucumber Sorbet Natural w Lemon	6 - 25 / 9 - 37
Five Spice Calamari (GF) W Saffron, Aioli, Burnt Lime	13.9
Red Pepper Hommus (V) Smoked Tortilla Chips, Toasted Pumpkin Seeds, Avocado Oil	13
Black Truffle Arancini W Wild Mushroom, Liquid Cheese, Micro Herbs	18
Garlic Prawns (GF) Kaffir Lime Cream, Coconut Rice Ball, Burnt Lime	18.8
Crispy Skinned Pork Belly (GF) W Fig Jam, Vino Cotto Reduction	17.9
Beef Cheek Torchon Rich Beef Broth, Fried Leek, Toasted Sourdough	16

One bill Per Table
15% Surcharge On Public Holidays

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Mains

Potato Gnocchi W Blue Cheese, Sauvignon Blanc Cream, Micro Herbs, Avocado Oil	29
Crispy Skinned Duck Breast (GF) Wild Rocket, Cucumber Ribbons, Radish, Spanish Onion, Cherry Tomatoes, Pomegranate Dressing	32.9
Lemon & Thyme Barramundi Sweet Corn & Crab Bisque, finished w Garlic Chips	34.9
Crispy Skinned Pork Belly (GF) Apple & Fennel Puree, Baby Carrots, Vino Cotto Reduction	36
Smoked Salmon Fettucine Broccoli & Asparagus Tips, Crème Fraiche, Kaffir Lime White Wine Cream, Burnt Lime, Avocado Oil	35
250g Signature Eye Fillet Sour Cream Mash, Buttered Broccolini, Worcestershire Cream, Sweet Potato Crisps	39.9
300g Signature Rib Fillet Beer Battered Chips, Garden Salad, Worcestershire Cream	37.9
Seafood Topper – Prawns, Calamari, Scallops, Garlic Cream Mushroom Sauce, Pepper Sauce	14.9 3.5
Cap on Lamb Rump (GF) Stuffed w Persian Feta, Sundried Tomato, Roasted Baby Carrots, Grilled Asparagus, Minted Tapenade, Fried Leek	38
Roasted Portobello Mushrooms (GF V) Grilled Asparagus, Broccolini, Napoli, Confit Cherry Tomato & Garlic Cloves, Sweet Potato Crisps	28
Sides	9
Steamed Greens (GF)	
Sour Cream Mash (GF)	
Garden Salad (GF)	
Beer Battered Chips	

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Desserts

White Chocolate Fondant Hazelnut Crumble, Vanilla Bean Ice-cream, Strawberries	14.9
Summer Berry Meringue Pot (GF) Greek Yoghurt, Double Cream, Strawberry Coulis, Angel Hair	12.9
Yuzu Marshmallow Tart W Double Cream, Candied Orange, Fresh Mint	14.9
Cheese Board Double Smoked Cheddar, Triple Cream Brie, Wild Rocket, Sundried Tomatoes Honey Macadamias, Grapes, Strawberries, Quince Paste, Rosemary Crisps, Water Crackers	21.8
House Affogato Your Choice Of Liqueur, Vanilla Bean Ice-cream, Espresso Coffee	13.9