



## **Dinner Menu**

“Seize the moment. Remember all those women on the 'Titanic' who waved off the dessert cart.”

Erma Bombeck

Quality ingredients, a jaw-dropping view and a passionate team is the drive behind the experience at Osprey's Restaurant.

Our inspiration comes from the vast array of quality Australian produce available and we are privileged to work with local growers and producers.

We delight in innovative, healthy, tasty food and creating dishes is our passion. Our greatest reward is for you to also enjoy our creations.

***Check in and share your photos on facebook & Instagram  
@ospreysrestaurant***

***v- vegetarian, gf-gluten free, df-dairy free***

Please note a 10% surcharge applies on public holidays

## Entrée....

Bread and dips (v) \$10.5

Coconut prawns, satay rice noodle salad, kafir lime  
coconut cream \$21.9

Reef fish croustade, local rocket, lemon dressing \$19.9

Spinach and feta filo, pistachio dukkah, roast  
capsicum sauce (v) \$20.5

Smoked paprika and chilli calamari, cherry tomato, rocket  
and red onion salad with cumin, coriander dressing (gf) \$21.5

Steamed chicken dumplings in soy pepper broth, toasted nori,  
wakame and asian cabbage. \$20.9

Five spice duck san choy bao, orange radish, toasted sesame  
seed cracker. \$19.9



## Main course....

Feta and sundried tomato filled chicken breast, lemon and coriander roasted chickpeas, pepita seeds and salsa verde (gf)  
\$38.9

Line caught yellowfin tuna, cauliflower turmeric puree, tomato kasundi, sweet potato and caramelised onion bhaji  
\$41.5

Reef fish of the day, celeriac and green onion potato roesti, parsnip puree, fingerlime beurre blanc  
\$39.5

Lamb back strap, mint and mandarin dressed kipfler potatoes, red pepper salsa, rosemary crumble, pimento coulis  
\$41.5

Tomahawk for 2, Café de Paris butter, parsnip puree, red wine jus, roast chat potatoes (gf) (limited availability)  
\$135

Beef fillet, tarragon croquettes, beetroot salad, pearl onions, crumbled blue cheese and port wine jus  
\$47.5

Fettuccine, truffle oil, wild mushroom veloute, caramelised onions, mascarpone cream (v)  
\$37.5



## Sides

Garden salad (v,gf,df)	\$8.8
Fries with homemade aioli (v,gf)	\$9.8
Seasonal greens (v,gf,df)	\$9.8
7 pepper spiced chats, miso mayo (v,gf)	\$9.8

## Dessert

Chocolate fondant, vanilla ice cream, berry compote, wattleseed tuile	\$17.5
Coconut cheesecake, with chocolate textures and coconut ice cream	\$15.9
Macaroon with pistachio mousse and raspberry snow ball (df)	\$17.5
Passionfruit crème brulée, macadamia short bread, mango sorbet	\$15.9
Australian cheese plate for two, blue, brie, smoked cheddar	\$26.5

