



## **Dinner Menu**

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

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

Please note a 10% surcharge applies on public holidays

## Entrée....

Housemade ciabatta with smoked butter and hazelnut dukkah.  
(v) (vg on request) \$10.5

Beetroot salmon gravadlax, pickled fennel, chilli pan grattato,  
pomegranate, crumbled goats cheese and blood orange  
dressing. \$19.5

Seared Hervey Bay scallops served on baked scallop mousse  
with pinenut butter, fried capers and lemon gremolata. \$23.5

Chilli masala pappadum, goat labne, eggplant curry and  
almond bhuja. (v) (df, gf on request) \$16

Local parsley and paprika dusted whole calamari with  
panzanella salad. (df, gf on request) \$22.5

Chicken karaage, pickled cucumber, daikon, seven pepper  
mayonnaise and black rice. (gf) (df on request) \$18.5

Crispy pork belly steamed bao bun, sticky soy peanuts with  
cucumber, mint and coriander. (df) \$16.5



## Main course...

Tomahawk for 2, café de Paris butter, celeriac puree, red wine jus, hand cut chips (gf) (df on request) (limited avail.) \$135

Beef fillet, rosemary baked potato, honey mustard glazed baby vegetables, red wine jus. (df) (gf) \$48.5

Salted duck breast, farro, apple and toasted pinenut risotto, charred leek, gorgonzola and apple cider jus. \$45.5

Line-caught yellowfin tuna tataki, tempura ginger nori roll, wasabi avocado, pea shoot salad, soy ponzu. (df) \$39.5

Reef fish of the day, tom yum sweet potato, coconut rice, cassava and asian herb salad. (df) (gf) \$39.5

Ten-hour braised lamb belly rubbed in sumac and lemon, harissa, sesame brik pastry, whipped goats cheese, rocket salad. \$38

King tiger prawns in lemoncello butter on house made gnocchi, basil verde, wilted kale, sunflower seeds and ricotta cheese. \$39.9

## Sides

|  |       |
|--|-------|
| Garden salad (v,gf,df)   | \$8.8 |
| Fries with homemade aioli (v) (gf) (df on request)                             | \$9.8 |
| Steamed vegetables (v,gf) (df on request)                                      | \$9.8 |
| Salt & vinegar seasoned hand cut wedges with aioli (v) (gf)<br>(df on request) | \$9.8 |

## Dessert

|   |              |
|---|--------------|
| Chocolate and cherry garden: Salted white chocolate soil, cherry gel, dark chocolate mousse, cherry popping candy and raspberry sorbet. (gf on request) | \$15.5       |
| Coconut cheesecake with chocolate textures and coconut ice cream. (gf on request)   | \$17.5       |
| Burnt honey and goats cheese parfait, hazelnut honey comb, pomegranate and muscatels. (gf on request)   | \$17.5       |
| Passionfruit crème brulèe, macadamia shortbread, mango sorbet. (gf on request)  | \$17.5       |
| Australian cheese plate: blue, brie, smoked cheddar   |              |
|   | For 1 \$17.5 |
|   | For 2 \$26.5 |