



# CELLAR DOOR

O N F I R S T



## BREADS

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**GARLIC & ROSEMARY BREAD (V)** 3.00  
herb butter

**TOMATO BRUSCHETTA (V)** 7.00  
goats cheese - basil

## SNACKS

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**CRAB TACO (GF)** 7.50  
miso custard - avocado - black bean

**HERVEY BAY SCALLOP (GF)** 5.00 EACH OR 6 FOR 28.00  
prawn butter - fennel - prawn floss

**PRAWN TOAST** 8.50  
pink ginger - sesame

**CORN CROQUETTE (V)** 3.00  
refried beans - salsa

**ORGANIC MARINATED OLIVES (VG / GF)** 7.00

**CRUMBED OLIVES (V)** 9.00  
goats cheese

**KANGAROO JERKY (GF)** 6.00  
blackberry - puffed quinoa

## ENTREE

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**SPANNER CRAB SPAGHETTINI** 22/37  
pickled fennel - tomato - lemon - herbs

**MOOLOOLABA PRAWNS (GF)** 20.00  
chermoula - polenta - mint & basil sorbet

**SCALLOP DUMPLINGS (DF)** 21.00  
duck ham - pickled ginger - enoki - green tea dashi

**MORETON BAY BUG KIEV** 20.00  
seaweed butter - kimchi

**QUAIL (GF / DF)** 21.00  
peanut satay - cucumber relish - puffed rice

**SMOKED VENISON (GF)** 21.00  
beetroot - olive - kale - coffee

## VEGETARIAN/ VEGAN

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**ZUCCHINI NOODLES (VG / GF)** 17/27  
tomato - Thai basil - choy sum - mushrooms

**SICHUAN TOFU (VG / GF)** 17/27  
rice congee - pickled carrot - black bean

**BANANA PEPPER (V / GF)** 17.00  
Mexican beans - sweet corn - avocado - romesco salsa



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## MAINS

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**FROM THE CHAR GRILL ALL STEAKS ARE CAPE GRIM TASMANIAN BEEF 100% GRASS FED, NO ADDED HORMONES, ANTIBIOTIC FREE, GMO FREE, CERTIFIED HUMANE .**

**300G RIB FILLET 44.00**

**400G RUMP 36.00**

**200G EYE FILLET 41.00**

All steaks served with potato rosti - onion rings - mushroom ketchup - herb butter

**LAMB 35.00**

shoulder - rib - loin - quinoa - baba ganoush - smoked yoghurt

**SOUTHERN STYLE CHICKEN 30.00**

buttermilk - corn - croquette - ranch sauce - pickles

**DUCK (DF) 34.00**

confit leg - breast - cucumber - hoisin - pumpkin - currants

**FRESH FISH SMOKED SALMON (DF) 31.00**

matcha tea - soba noodles - edamame - sesame - miso

**WHOLE FRIED FISH (GF / DF) 36.00**

sweet & sour sauce - green papaya

**FRESH MARKET FISH 33.00**

## SIDES

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**TRIPLE COOKED CHIPS (GF / V / DF) 9.00**  
aioli

**VEGETABLES (VG / GF) 12.00**  
toasted almonds - olive oil

**ASIAN SLAW (VG / GF) 12.00**  
sesame dressing

**GREEK SALAD (GF / V) 11.00**  
tomato - olives - cucumber - herbs - goats cheese

## KIDS MENU ALL 12.00

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**FRIED RICE (GF / DF / V)**  
Asian vegetables - prawn crackers - egg

**FISH & CHIPS**  
grilled or crumbed - lemon

**LAMB KEBAB**  
tomato - cucumber - yoghurt

**CHICKEN SATAY (GF / DF)**  
rice

**HOME-MADE VANILLA ICE-CREAM 3.00**



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## DESSERT

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**VANILLA SLICE (V)** 14.00

cinnamon - apple - churros - sorbet

**BOMBE ALASKA (V)** 14.00

chocolate - cherry - sour cream

**FRIED COCONUT CUSTARD (V)** 14.00

black rice - sweet corn - caramel

**AFFOGATO (V)** FROM

ice-cream - espresso - choice of Liqueur 15.00

## LIQUEUR COFFEES

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**DEAD MANS COFFEE** 14.00

Dead mans Coconut rum - Espresso coffee - cream -  
toasted coconut

**THE GROVE** 14.00

The Grove Macadamia Liqueur And Milk Chocolate  
Liqueur - Espresso coffee - cream

**THE NAKED POSSUM** 14.00

White possum naked amaretto -Espresso coffee - cream

**TRADITIONAL LIQUEUR COFFEES AVAILABLE  
ON REQUEST**

## CHEESE

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**CHEESE PLATE - MUSCATELS - FIG PASTE -  
LAVOSH - FRUIT +**

**1 CHEESE** 14.00

**2 CHEESES** 20.00

**3 CHEESES** 26.00



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## DIGESTIVES/DESSERT WINES

GLS BTL

PEDRO XIMENEZ		VALDESPINO ELCANDADO	SPAIN	8.00	
FRUITY PORT	2012	TAYLORS late bottle vintage	DOURO, PORTUGAL	11.00	
OLD TAWNY PORT		DENNIS average age 60 years	MCLAREN VALE, SA	12.00	
MOSCATO	2017	LITTLE MISS COLLETT	MCLAREN FLAT, SA	9.00	36.00 500 ML
SAUTERNES	2013	PETIT GUIRAUD	BORDEAUX, FRANCE	20.00	85.00 375 ML
DIGESTIVE		AMARO MONTENEGRO	BOLOGNA, ITALY	9.00	
DIGESTIVE		FERNET-BRANCA	MILAN, ITALY	9.00	
DIGESTIVE		APPLEWOOD LIMONCELLO	SOUTH AUSTRALIA	9.00	

ASK ABOUT OUR EXTENSIVE CELLAR WINES