



ONE BILL PER TABLE
* ALL PRICES ARE GST INCLUSIVE

STARTERS

- MELBAS DIP PLATE** \$9.00
EVER CHANGING SELECTION OF DIPS WITH WARM PANE DI CASA
- ITALIAN FLAT BREAD** \$9.00
ROSEMARY, GARLIC, FONTINA, PANCETTA & BACON
- BRUSCHETTA SICILIAN** \$9.00
TOMATO, ONION, BASIL & SICILLIAN GREEN OLIVE WITH CRUMBED FETTA

OYSTERS

- PACIFIC PLATE OYSTERS** 6 FOR \$15.00
12 FOR \$29.00
CHILLED PACIFIC OYSTERS ON CRUSHED ICE WITH CHAMPAGNE & DIJON VINAIGRETTE & LEMON
- OYSTERS KILPATRICK** 6 FOR \$16.00
12 FOR \$32.00
DOUBLE SMOKED BACON & SPICY BBQ GLAZE
- OYSTERS THERMIDOR** 6 FOR \$16.00
12 FOR \$31.50
BAKED WITH MORTON BAY BUG MEAT, THERMIDOR SAUCE & FRIED CAPERS
- OYSTERS MISO** 6 FOR \$17.00
12 FOR \$32.00
IN LIGHT TEMPURA BATTER, FURIKAKE SALAD, MISO DRESSING & FLYING FISHROE

ENTREES

- FRESH KING PRAWN & SMOKED SALMON MEZZE** \$18.00
MEZZE OF KING PRAWNS & SMOKED SALMON WITH AVOCADO SALSETTA, SHELLFISH OIL, LEMON GLAZE & TROUT PEARLS
- CAJUN FRIED KING PRAWNS** \$18.00
GARLIC, SAFFRON CREAM SAUCE, ROQUETTE SALAD & SWEET POTATO CRISPS
- FRESH SASHIMI PLATE** \$21.00
MARKET FRESH FISH WITH TRADITIONAL CONDIMENTS & SUSHI RICE
- THREE CHEESE & FOREST MUSHROOM TARTLET** \$18.00
WITH BALSAMIC REDUCTION & BABY HERB SALAD
- INDIAN CHICKEN MEDRAS** \$19.00
FRUIT RICE PILAF, FRESH MANGO PICKLE & WARM NAAN BREAD
- CHORIZO & GREEN PEA RISOTTA** \$21.00
FONTINA, BASIL, FRESH MINT & LEMON
- CHERMOLA PORK LOIN** \$21.00
ROAST PEAR & SHALLOT SALAD WITH HONEY PLUM GLAZE

SALADS

- ROAST PUMPKIN & PINENUT SALAD** \$15.50
EVER CHANGING SELECTION OF DIPS WITH WARM PANE DI CASA
- CAESAR SALAD** \$15.50
CRISP COS HEARTS, BACON, EGG, PARMESAN, ANCHOVIES, CROUTONS & CAESAR DRESSING
- WITH GRILLED CHICKEN** \$17.50
- WITH FRESH KING PRAWNS** \$19.50
- WITH TASMANIAN SMOKED SALMON** \$20.50
- MELBAS GREEK SALAD** \$15.50
DICED CUCUMBER, CAPSICUM, FETTA, OLIVES, GRAPE TOMATOES, SPANISH ONIONS WITH A BALSAMIC VINAIGRETTE

FROM THE GRILL

- PRIME NEW YORK CUT 350 GRAM DAY GRAIN-FED** \$34.00
200 DAY GRAIN FED PRIME AGED BLACK ANGUS PORTERHOUSE (42 DAY AGED CYCLE, 18-26 MONTHS BRED, BLACK ANGUS CATTLE SOURCED FROM NORTHERN NSW)
- PEPPERED BEEF CUTLET 450 GRAM DAY GRAIN-FED** \$35.00
200 DAY GRAIN FED PRIME AGED BLACK ANGUS RIB EYE ON THE BONE (42 DAY AGED CYCLE, 16-24 MONTHS BRED, BLACK ANGUS CATTLE SOURCED FROM NORTHERN NSW)
- PREMIUM AGED T-BONE 550 GRAM DAY GRAIN-FED** \$38.00
200 DAY GRAIN FED TENDER AGED T-BONE (36 DAY AGED CYCLE, 16-24 MONTHS BRED, BLACK ANGUS CATTLE SOURCED FROM NORTHERN NSW)
- MELBAS SURF 'N' TURF 250 GRAM DAY GRAIN-FED** \$43.00
200 DAY GRAIN FED TENDER AGED T-BONE (36 DAY AGED CYCLE, 16-24 MONTHS BRED, BLACK ANGUS CATTLE SOURCED FROM NORTHERN NSW)
- FILLET MIGNON 250 GRAM DAY GRAIN-FED** \$37.00
200 DAY GRAIN FED TENDER AGED T-BONE (36 DAY AGED CYCLE, 16-24 MONTHS BRED, BLACK ANGUS CATTLE SOURCED FROM NORTHERN NSW)

MAINS

- BACON & PRAWN STROZZAPRETI** \$24.00
GRAPE TOMATOES, ROQUETTE, HERB FETTA & FRESH BASIL
- CALBRIZI FOGLIE ULIVO** \$22.00
GRAPE LEAF PASTA, CALBRIZI SALAMI, FONTINA, FRESH HERBS & LIGHT TOMATO SAUCE

- BBQ LEMON & GARLIC BAY BUGS** \$36.00
SEARED BABY SPINACH, POTATO GALETTE & SPICY BISQUE
- TRIPLE CHEESE MORNAY BUGS** \$36.00
MORTON BAY BUGS IN TRIPLE CHEESE MORNAY GRILLED TO PERFECTION WITH JASMINE RICE
- CORONA BEER BATTERED BARRAMUNDI FILLET** \$36.00
HOME-STYLE CHIPS MELBAS' TAR-TAR, CAPER-BERRIES & GOURMET SALAD
- ROAST RACK OF TASMANIAN LAMB** \$37.00
MINT & MUSTARD CRUST, RAGU OF PEA PROCUITTIO & CANILLINI BEANS CONFIT TOMATOES & SALSA VERDE
- CHICKEN TAMBOURINE** \$37.00
MACADAMIA CRUMBED CHICKEN BREAST FILLET WITH KING PRAWN & AVOCADO ON CREAMY WHIPPED POTATOES TOPPED WITH BEARNAISE SAUCE
- XO SCALLOP & PRAWN STIR FRY** \$37.00
KING PRAWNS & ATLANTIC SCALLOPS IN CHINESE XO SAUCE WITH SEARED GREENS & CRISP RICE NOODLES
- ROASTED VANILLA DUCK WITH FOIE GRAS** \$32.00
MORTON BAY BUGS IN TRIPLE CHEESE MORNAY GRILLED TO PERFECTION WITH JASMINE RICE
- HUON TASMANIAN SALMON** \$32.00
PAN FRIED FILLETS OF HUON SALMON, WARM SALAD OF CRUSHED NEW POTATOES WITH LEMON INFUSED OLIVE OIL
- FISH OF THE DAY** MARKET PRICE
MARKET FRESH FISH WITH A SELECTION OF EVER CHANGING INGREDIENTS TO TANTALIZE YOUR TASTE BUDS

SIDE ORDERS

- KIFFLER POTATO WEDGES** \$7.00
- CREAMED GREEN PEAS WITH MINT & FRIED GARLIC** \$7.00
- SEARED BROCOLINI, SILVERED ALMOND, GARLIC BUTTER & FRESH LEMON** \$7.00
- GARDEN SALAD** \$7.00
- GOURMET VEGETABLES** \$7.00
- ROQUETTE & WHITE ANCHOVIES WITH PINE NUTS, RED ONION & GRANO PADAN** \$8.00
- HOME-STYLE CHIPS** \$5.00