



BREAD

(g)= Gluten Free

Bread of the Day

served w a selection of housemade dips \$9.00

Bruschetta

ciabata slices served w tomato, onion & basil in a light balsamic dressing \$9.50

OYSTERS

Oysters Natural (g)

served in the shell w lemon **6** \$14.50 **12** \$26.50

Oysters Kilpatrick (g)

grilled w bacon & devilled sauce **6** \$15.50 **12** \$27.50

Oysters Mornay

topped w mornay sauce & tasty cheese, then glazed **6** \$15.50 **12** \$27.50

ENTREES

Trio of Paté

venison, duck & pork patés served w
bush tomato chutney & roti bread \$16.50

King Prawn Salad (g)

fresh prawns served w gourmet lettuce, avocado, orange segments
& lemon myrtle dressing \$18.50

Gourmet Chicken Spring Roll

housemade, served w sweet chilli & plum sauces \$16.50

Seared Scallops (g)

served w jasmine rice & orange buere blanc sauce \$19.50

Raphael's Salad

shredded lettuce seasoned w paprika mayonnaise, thinly sliced cucumber &
radish, asparagus, cherry tomatoes, w lemon & herb dressing \$15.50

PLEASE NOTE

One Bill per table. Children's meals are available.
No food is to be brought into the Restaurant except birthday and wedding cakes baked in
commercial premises, in which case a plateage fee will apply.

Please advise us of any allergies prior to ordering. Thank you.

MAINS

Barramundi

wild grilled barramundi topped w ocean king prawns poached in white wine, w lime hollandaise, accompanied by a selection of Asian vegetables in mirin \$34.50

Lamb Rack

slow roasted lamb rack served w scallops, a warm potato salad & sweet wasabi aioli \$35.50

Kasseler Pork

smoked Kasseler pork, pan fried w a light whole-grain mustard, honey, white wine & tarragon cream sauce, accompanied by lightly steamed savoy cabbage & onion, sautéed apple segments & fine bacon julienne, served w mashed potato \$36.00

Chicken Raphael

tender chicken breast stuffed w herb & crab butter, served w turned potatoes, asparagus & a classic hollandaise sauce \$36.50

Eye Fillet 300g (g)

MSA grade eye fillet served atop a sweet potato rosti, w carrot, wilted spinach & onion marmalade jus \$37.00

Crocodile Dundee

taste the difference between these three white flesh meats – sautéed crocodile, chicken & prawns, served on a bed of seasoned risotto w julienne of snowpeas \$39.00

Duck a L'Orange (g)

seared seasoned duck, slow cooked, served w orange liqueur sauce, accompanied by dauphinoise potato & lightly steamed asparagus \$39.50

Mediterranean Risotto

sun-dried tomatoes, olives, eggplant & capsicum lightly sautéed, on a bed of herb-seasoned creamy risotto \$31.50

SIDES

Steamed Vegetables (g) \$8.50

Garden Salad (g) \$8.50

Roasted Baby New Potatoes (g) \$8.50

topped w butter & a light parsley sprinkle

Glazed Broccoli (g) \$8.50

w orange zest & a sprinkle of toasted sesame seeds

Fries w aioli \$7.00

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DESSERTS

Traditional Crème Brulee

*vanilla bean egg custard and caramel crust,
served w mixed berries & citrus nut bread \$12.50*

Brandied Pears (g)

*summer pears poached in red wine, brandy & cinnamon stick
& served w Chantilly cream \$13.50*

Chocolate Mousse Stack

*toblerone mousse layered between almond tuiles discs,
served w berry compote, crème fraiche, ice cream & chocolate sticks \$12.50*

Frangelico Pannacotta

*vanilla bean pannacotta, served w Persian fairy floss,
pineapple & saffron compote \$13.50*

Cheeseboard

*a selection of premium Australian cheeses w crackers, dried fruits & nuts
for 1 person \$14.50
for 2 people \$20.50*

BEVERAGES

Mineral Waters

*San Benedetto (naturally carbonated)
1L \$7.00
Split Rock 330ml \$3.90*

Soft Drinks

*Coca Cola, Diet Coke, Lemonade,
Lemon Squash, Ginger Ale
\$3.50 per glass*

Tiro's *Pink Grapefruit, Red Orange
\$3.90*

Orange Juice \$3.20

Teas Pot for 1 \$3.50

*Regular, Earl Grey, English Breakfast,
Chamomile, Honeydew Green*

Coffees \$3.90 (Mugs \$4.50)

*Cappuccino, Flat White, Latte, Mocha
Short Black, Long Black*

Hot Chocolate \$3.50

Liqueur Coffees \$11.50

*Galliano, Tia-Maria, Whiskey,
Bundy Rum, Brandy, Kahlua*

Lemon, Lime & Bitters \$4.50

One Bill per Table.

Restrooms are located at the back of the Restaurant, past the bar and through the wine room. Ladies to the right. Gents through the door and down the stairs.

LUNCH MENU

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*shredded lettuce seasoned w paprika mayonnaise, thinly sliced cucumber &
radish, asparagus, cherry tomatoes, w lemon & herb dressing \$15.50*

MAINS

Classic Caesar Salad

*fresh cos lettuce, bacon, poached egg, parmesan cheese
& croutons in a special housemade sauce \$14.50
w cajun prawns add \$6.00 w chicken add \$5.00*

Raphael's Classic Fish & Chips

*grilled barramundi served w mixed garden salad,
housemade chips & a classic tartare sauce \$34.50*

Chicken Raphael

*tender chicken breast stuffed w herb & crab butter,
served w turned potatoes, asparagus
& a classic hollandaise sauce \$36.50*

Eye Fillet 300g (g)

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w carrot, wilted spinach & onion marmalade jus \$37.00*

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