

THE PENINSULA

BAR & RESTAURANT

ENTREES

CHARCUTERIE BOARD (LDO, LGO) jamon serrano, sopressa, mortadella, cheddar, brie, olives, cornichons, quince paste, muscatels, lavosh, ciabatta	55
VEGAN GRAZING BOARD (LD, LGO, V, VGO) charred corn & salsa verde, tempura eggplant, olives, fried cauliflower, broccoli, coconut yoghurt, hummus, ciabatta	42
LOCAL BURRATA (LGO, V) pea puree, charred greens, herb butter, ancho, pickled currants, ciabatta	28
OLIVES (LD, LG, V, VGO)	10
GARLIC BREAD (V) garlic butter, sourdough	12
OYSTERS (LDO, LG) bacon & smoked tomato vinaigrette, lemon	(6) 30 (12) 60
SCALLOPS (LDO, LG) pistachio & spinach pesto, fried capers	(EA) 8 (6) 48
DUCK PARFAIT (LGO) house made jam, pickles, ciabatta	17
PAPRIKA DUSTED SQUID (LD, LG) spiced chipotle mayo, rocket, lemon	20
ROAST SWEET POTATO HUMMUS (LD, LGO, V, VGO) fried chickpeas, paprika oil, flatbread	18
LA BOQUERIA CHORIZO (LDO) ouzo, roast fennel, charred spring onion & chipotle butter	22
WHOLE PRAWNS (LDO, LG) parsley vichyssoise, green beans, ancho, coriander & shallot crumb	29

SIDES

CHIPS (LD, LG, V, VGO) rosemary salt, aioli	12
SEASONAL GREENS (LDO, LG, V, VGO) herb butter, almonds	15
SIDE SALAD (LD, LG, V, VGO) cos, radish, pickled onion, mustard vinaigrette	10
CONFIT CABBAGE (LG) black garlic puree, orange oil	15
BROCCOLI (LD, LG, V, VGO) coconut yoghurt, harissa, date, coriander	18
FRIED CAULIFLOWER (LG, V) rasel hanout, whipped pumpkin, pickled onions, roast cashews	21
CHARRED CORN (LDO, LG, V, VGO) roast garlic butter, chives, parmesan	16

(V) vegetarian, (VO) vegetarian option, (VG) vegan, (VGO) vegan option, (LG) low gluten, (LGO) low gluten option, (LD) low dairy, (LDO) low dairy option

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15% public holiday surcharge applies.

MAINS

DUCK & MUSHROOM GNOCCHI sherry, parmesan, evo	40
ROASTED BEETROOT SALAD (LDO, LGO, V, VGO) whipped goats curd, Swiss chard, walnuts, farro, vincotto dressing ADD CHICKEN +7.5	24
SOBA NOODLE SALAD (LD, V, VGO) charred sweet potato, peanuts, chilli, garlic, shallots, coriander, mint, coconut, master stock dressing ADD CHICKEN + 7.5	25
BRUSSEL SPROUT SALAD (LDO, LG, V, VGO) rocket, toasted almonds, cranberries, maple & balsamic vinaigrette ADD CHICKEN + 7.5	24
5 CHEESE RAVIOLI burnt butter, jamon, garlic, parmesan	36
CRISPY SKIN BARRAMUNDI (LD) charred sweet potato, bean shoots, peanuts, chilli, garlic, shallots, coriander, mint, coconut, master stock dressing	40
CRISPY SKIN CHICKEN BREAST (LD, LG) tomato & eggplant sugo, cannellini, kale	36
SHARK BAY CRAB SPAGHETTINI (LD) tomato, garlic, chilli, parsley	38
300G 100-DAY FED SIRLOIN (LDO, LG) patatas bravas, chimichurri, red wine jus	55

SHARED MAINS

BRAISED LAMB SHOULDER (LDO, LG) radicchio & baby cos salad, pickled cabbage, labneh	85
500G GRASS FED SCOTCH FILLET (LDO, LG) sherry mushrooms, onion cream, crispy shallots, cafe de paris, red wine jus	90

SOMETHING SWEET

CHEESE BOARD (LGO, V) chef's choice of cheese, honey, walnuts, apple, quince, muscatels, lavosh, crackers	25
CHOCOLATE FONDANT (V) vanilla ice cream, white chocolate & raspberry shard	15
CITRUS BRULEE (LGO, V) almond biscotti	15
COCONUT PANNA COTTA (LD, LG, V, VGO) mandarin, oat crumble, mint	15
DUO OF SORBETS (LD, LG, V, VGO) mango & strawberry	10
STICKY DATE PUDDING (V) butterscotch, vanilla bean ice cream	15

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