



Dinner Menu

Executive Chef - Adam Smith

Sous Chef - James Martin

* denotes gluten free dishes

Bread

Warm Loaf of the Day Garlic and herb bread	\$7.50
Grilled Bruschetta Roma tomato, basil, red onion, balsamic, olive oil	\$8.50
Toasted Turkish Bread Layered with hommus and fresh grated parmesan, garlic confit	\$9.50

Oysters

*Natural oysters White wine vinegar, lemon infused olive oil	½ doz \$13.50 doz \$25.50
*Kilpatrick Oysters Sauteed bacon, worcestershire, tabasco	½ doz \$14.50 doz \$27.50
Crab Mornay Oysters Baked with smoked salmon crust	½ doz \$15.50 doz \$28.50

Entrée

Soup of the Day Crusty ciabatta bread	\$9.50
Salt and Pepper Calamari Wild rocket, red onion, & fire roasted capsicum salad	\$12.50
*Porcini Mushroom Risotto Seared beef fillet, rocket, parmesan	\$13.50
Double Herb Crumbed Baby Lamb Cutlets With tomato relish, fried polenta	\$14.50
Fresh sand crab spring rolls Malibu and lime dipping sauce	\$16.50
Crisp tempura battered local king prawns Daikon and cilantro salad, soy, and japanese mayonnaise dipping sauce	\$17.00
*Sizzling Local Garlic King Prawns Lemon and chive risotto	Entrée \$19.50 Main \$32.50

Pasta

Pasta of the day see specials board	m.p.
Penne pasta Pan fried garlic chicken, pinenuts, sun-dried tomato, white wine cream	\$19.50
Domains signature fettuccine marina Handmade tomato and basil fettuccine, bug and crab meat, prawns, scallops, mussels, fish, calamari, baby octopus, garlic, shredded basil	Entrée \$20.50 Main \$34.50
<i>Served with your choice of white wine and olive base or tomato napoli</i>	

Main

*Chicken Breast Prosciutto wrapped bocconcini, fetta and thyme filled, beetroot fettuccini, snow peas, salsaverde with sundried tomato, pan juices	\$19.50
*Bobby Veal Shank Slow braised in red wine, vegetables and roma tomato concasse, fresh italian herb roasted celeric	\$22.50
Fresh sand crab spring rolls With domani's avocado and tomato salsa salad	\$25.50

*Teriyaki Salmon	\$26.50
Wasabi mash, sauteed greens, salmon pearl beurre blanc	
*Double Roasted Duck	\$29.50
Baked potato and sweet potato rounds, baby spinach, blueberry jus	
*Lamb Rack	\$31.50
Slow baked tomato, soft whipped polenta, wholegrain mustard jus	
Grilled Morton Bay Bugs	\$32.50
Mixed leaf salad, chilli lime dressing	
*Tender eye fillet 200 gram (<i>stanbroke pastoral co diamantina gold 100 day grain fed</i>)	\$34.50
Horseradish and eschalot crushed chats, asparagus spears, balsamic onion jus	
*Domains ocean and earth	42.50
Tender eye fillet, crispy crabmeat risotto, grilled bug and prawns, fire roasted capsicum and tarragon hollandaise	
Fresh fish of the day	m.p.
As presented on the specials board	

Side Dishes

*Seasonal Vegetables	\$7.50
*Petite Caesar Salad, Chilli Lime Dressing	\$7.50
*Mixed Garden Salad	\$7.50
*Rocket, Red Onion & Parmesan Salad	\$7.50
Shoestring fries, Tomato Mayonnaise	\$7.50

G.S.T. inclusive - 15% surcharge applies on public holidays

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