

DINNER MENU

START

MARKET FRESH SOUP

CHEF'S DAILY INSPIRATION

8

LOBSTER BISQUE

SEAFOOD TERRINE, TARRAGON FOAM

13

SUMMER SALAD

GARDEN GREENS, BEAN SPROUTS, CHERRY TOMATOES,

ASPARAGUS, CARROTS, RASPBERRY VINAIGRETTE

REGULAR 10

SMALL 6.50

BREAKWATER CAESAR SALAD

HEARTS OF ROMAINE, CRISP PANCETTA, POTATO ROSEMARY CROUTONS,

GRANO PADANO CHIPS, ROASTED GARLIC DRESSING

REGULAR 10

SMALL 6.50

MALPAQUES OYSTERS ON THE HALF SHELL

APPLE CIDER MIGNONETTE, FRESH HORSE RADISH,

LEMON WEDGES

18

ESCARGOT MUSHROOM RAGOUT

SALMON GRAVLAX, PARSLEY FOAM, ROASTED GARLIC PASTE,
HONEY MUSHROOMS, SCALLIONS, PUFF PASTRY

15

TASTE OF THE SEA

SMOKED MACKEREL, DILL PICKLE, SMOKED TROUT, POTATO, RED ONION,
SMOKED SALMON, CAVIAR SHOOTER, COD FRITTER, TZATZIKI

15 FOR TWO 30

SAUTÉED FOIE GRAS

FRESH FIGS, ALMOND & DRIED APRICOT WAFFLE,
HONEY & VANILLA BEAN

24

PLEASE ASK YOUR SERVER FOR OUR SELECTION OF VEGETARIAN OPTIONS.

SEA

SESAME HONEY MISO GLAZED SALMON

SPICY RICE SPRINGROLL, SOY-SHIITAKE MUSHROOMS,
BABY BOK CHOY, SOY GELEE

25

ALMOND & GREEN HERB CRUSTED HALIBUT

TOMATO BASIL CONFIT, GRILLED ZUCCHINI,
BASIL PASTE, POTATO BUTTER PUREE

29

SPAGHETTINI PASTA

TOMATO ROSE SAUCE, GRILLED SHRIMP,
FRIED BASIL LEAFS, BACON, GRILLED PEPPERS

21

LAND

VEAL SCALOPPINI

SILKY MASHED POTATOES, CRUSHED ROMA TOMATOES,
BASIL PESTO, SAUTEED RED BELL PEPPERS

20

PROVIMI VEAL LIVER

FIELD MUSHROOMS, SAUTEED ONIONS,
CRISPY BACON, POTATO LATKE, PEPPERCORN BRANDY SAUCE

20

BACON WRAPPED ANGUS FILET MIGNON

SWEET POTATOES, RASPBERRY MARMELADE,
MELTED BRIE, FRENCH BEANS, FOIE GRAS BUTTER

34

LAND

ORGANIC RAISED GRILLED CHICKEN SUPREME

POTATO RAVIOLI, GRILLED ZUCCHINI, RED PEPPERS,

PORTOBELLO MUSHROOM

22

LOCAL RAISED PORK CHOP

ROASTED SWEET GARLIC, THYME & MASCARPONE RISOTTO,

TOASTED ALMONDS, FRENCH BEANS, SHII-TAKE MUSHROOMS

22

SMOKED MARINATED GRILLED FLINTSTONE STEAK

SWEET POTATO FRIES, WASABI MAYO,

THAI SPICED ASIAN SLAW

22

AUSTRALIAN LAMB RACK

BLUE CHEESE MUSHROOM CROQUETTE,

KING MUSHROOM, GRILLED ZUCCHINI, CHERRY JAM

39

HOUSE SPECIALTIES

SEAFOOD RISOTTO

HALIBUT, JUMBO TIGER SHRIMP, SCALLOPS,
FRENCH BEANS, BABY CARROTS, TOMATO RISOTTO

29

CLASSIC ANGUS BEEF CHATEAUBRIAND (FOR TWO)

PREPARED TABLESIDE, SEASONAL VEGETABLES,
YUKON GOLD MASHED POTATOES, PEPPERCORN SAUCE, BEARNAISE SAUCE

79

SUNDAY BRUNCH AVAILABLE FROM 11:00AM –3:00PM

ENJOY A SELECTION OF BREAKFAST AND LUNCH OPTIONS INCLUDING FAVOURITES SUCH AS

HOUSE SPECIALTIES, EGGS BENEDICT OR OUR ANGUS BEEF TENDERLOIN BURGER.