

DIAMOND MENU

A CURATED SELECTION OF SIGNATURE DISHES

ENTRÉE

Salt & Pepper Calamari

Crispy salt & pepper calamari, fresh rocket and shaved Parmesan, finished with a delicate balsamic glaze.

Classic Bruschetta

Toasted artisan bread crowned with fresh tomato salsa, basil pesto and shaved Parmesan, finished with a balsamic reduction.

Thai Chicken Salad

Crispy karaage chicken tossed with fresh herbs and vibrant Asian flavours, served with a fragrant Thai-inspired dressing.

Pumpkin & Feta Arancini

Golden pumpkin and feta arancini with silky pumpkin hummus and roasted garlic aioli.

Thai Beef Salad

Tender beef with a vibrant Asian herb salad, dressed in a zesty, gently spicy Thai-inspired dressing.

MAINS

200g Scotch Fillet

Premium 200g Scotch fillet with herb & Parmesan roasted potatoes, crisp green beans and rich house jus.

Maple & Ginger Glazed Salmon

Pan-seared salmon with maple & ginger sweet potato mash, tender asparagus and classic hollandaise.

Slow-Braised Beef Cheek

Fall-apart slow-braised beef cheek served over roasted garlic mash with crisp broccolini and rich jus.

Crispy Pork Belly

Slow-cooked pork belly finished to a golden crisp, paired with fragrant Asian-style fried rice and steamed broccolini.

Spiced Lamb Backstrap

Herb-spiced lamb backstrap with a fresh Greek salad and warm toasted pita bread.

Vegetarian Mince Lasagne

Layers of seasoned vegetarian mince, rich tomato sauce and creamy béchamel, baked until golden. Served with peppery rocket and cherry tomato salad, lemon and extra virgin olive oil, finished with shaved Parmesan.

DESSERTS

Chocolate & Mixed Berry Mousse

Silky chocolate mousse layered with vibrant mixed berries for a decadent balance of rich chocolate and refreshing fruit.

Tiramisu Cake Slice

A classic tiramisu-inspired cake with delicate coffee and mascarpone layers, served with double-thick cream and fresh strawberries.

Passionfruit Cheesecake

Creamy passionfruit cheesecake topped with luscious mango cream and a touch of tropical sweetness.

Warm Apple Crumble

Warm cinnamon-spiced apples beneath a golden buttery crumble, served with silky vanilla custard sauce.

Sticky Date Pudding

Warm, indulgent sticky date pudding drizzled with rich butterscotch sauce and served with Caldermeade vanilla bean ice cream.