

## Icons Brasserie dinner menu

### Entrée

**Soup of the day** served with toaster thick white bread **12**

**Pacific oysters** mixed half dozen oysters served natural, tempura and mornay, with mignonette dressing and lime **16**

**Pepper and herb marinated beef Carpaccio** wild rocket salad, parmesan crisp and, white truffle oil **16**

**Fritto misto of prawns, calamari and vegetables** with saffron aioli and spicy tomato sauce **18**

**Vine ripened tomato and buffalo mozzarella salad** with citrus dressing and baby greens **14**

**Traditional Pumpkin Soup** served with garlic croutons **12**

**Baby mesclun salad with marinated goat's cheese** with roasted beetroot, grapefruit and a passionfruit dressing **14**

**Tasmanian salmon and seared scallop** served with micro greens, cherry tomatoes, quail eggs and hazelnut vinaigrette **18**

### Mains

**Baked fillet of Queensland barramundi**

served with fingerling potato, roasted pumpkin, wild mushroom and tobikko butter **35**

**Chargrilled 250g milk fed veal cutlet**

served with mascarpone polenta cake, savoy cabbage bacon bundle and red wine jus **34**

**Crispy skin red snapper fillet**

served with roasted fingerling potato, chorizo vinaigrette, fennel, rocket and orange salad **35**

**Spaghetti vongole in spicy tomato sauce** garnished with parsley, garlic, and grated lemon zest **26**

**Sydney harbour seafood risotto** including prawns, mussels, white fish, calamari and fresh herbs **28**

### Grill

**King Island tenderloin 200g** **40**

**6 star op rib 350g** **40**

**Stockyard t-bone steak 350g** **40**

**Stockyard sirloin steak 250g** **40**

**Cornfed chicken breast 220g** **40**

**Tasmanian salmon steak 200g** **40**

**Choice of sauces:** red wine, béarnaise, pepper corn, white wine, mushroom, lemon butter

**Choice of one side:** mashed potato, steak fries, baked potatoes, truffled potato gratin

