

icons brasserie

dinner menu

entrees

- roasted red capsicum and tomato soup with chive sour cream \$12
harissa calamari with rocket salad, lime aioli and char grilled lemon \$18
wild mushroom and pancetta risotto with mascarpone cheese \$18
pacific oysters - kilpatrick, mornay, natural or red wine shallot dressing
half/full dozen \$16/\$28
baked pumpkin, ricotta and tarragon tartlet with pomegranate salad \$16
soup of the day \$12

mains

- char grilled kangaroo with sweet potato gratin,
green beans and beetroot jam \$38
crispy skin salmon fillet with florentine puree potatoes, asparagus,
king prawns and hollandaise sauce \$38
organic chicken breast with pan fried goat's cheese gnocchi,
cherry tomato confit and pickled onion \$38
blue eye cod in tom yum broth with asian greens and fried egg noodles \$38
braised wagyu beef cheeks with herb polenta, parsnip chips and red wine jus \$38
pasta of the day \$25
risotto of the day \$25

grills

- king island beef fillet 200 gram \$40
king island beef fillet mignon 200 gram \$40
6 star rib eye steak 300 gram \$40
stock yard grain fed sirloin 250 gram \$40
saucés for meat red wine jus, pepper, garlic butter, mushroom, lemon butter, béarnaise
organic chicken breast 240 gram \$40
tasmanian atlantic salmon 200 gram \$40
saucés for chicken/seafood garlic butter, lemon butter, white wine cream, hollandaise
*all grills are accompanied by your choice of mashed potato, steak fries, potato wedges,
gratin potato or baked potato with sour cream, shallots and bacon*