

JAMES SAID

BISTRO

ENTREES

OYSTERS	<i>Natural w/Mignonette Sauce</i>	4.5 Each	
MUSHROOM ARANCINI	<i>A Trio of Mushroom Arancini Balls with Truffle Mayo</i>		16
SCALLOPS	<i>Cauliflour Purée, Chorizo Crumble (GF)</i>	26	
SPLIT GRILLED LEADER PRAWNS	<i>Chilli Jam Fresh</i>	23.5	
BEEF CARPACCIO	<i>Rocket, Mushrooms, Parmesan & Aioli</i>	22	
KING FISH CEVICHE	<i>Finger Lime & Citrontte Dressing</i>	23	
GIN CURED ATLANTIC SALMON	<i>Heirloom Radish, Fennel, Preserved Lemon's Dressing (GF)</i>		25

MAINS

PUMPKIN GNOCCHI	<i>Textures of Wild Mushrooms & Taleggio Fonduta (Veg)</i>	35	
PRAWNS & LOBSTER RAVIOLI	<i>In a Light Mediterranean Sauce</i>	38	
POULET DE PROVENCAL	<i>Roasted Chicken Breast, Capsicum, Tomato, Olives, Onions & Potato (GF)</i>		36
CONFIT DUCK	<i>Slow Cooking Duck Leg, Lentils & Chorizo, Duck Jus (GF)</i>	38	
TASTE OF THE SEA	<i>Wild Barramundi Fillet, Grilled Leek, Beurre Blanc (GF)</i>	39	
SLOW COOKED BEEF CHEEKS	<i>Cauliflower, Crispy Parsnip</i>	40	
250GM EYE FILLET	<i>Duphinoise Potato, Horseradish Foam, Roasted Onion & Beef Jus</i>		43

SIDES

<i>Shoestring Fries</i>	9	
<i>Broccolini, Herbs Dressing, Almond</i>	12	
<i>Rocket Salad, Pear, Parmesan & Candied Walnuts</i>	12	
<i>Caprese Salad, Texture of Tomato, Basil Vinaigrette & Local Burrata (Veg)</i>		19

DESSERTS

<i>Sticky Date Pudding, Butterscotch & Double Cream</i>	14	
<i>Crème Brulee (GF)</i>	14	
<i>Spiced Panna Cotta Dulce Latte, Honey Comb & Salted Caramel Ice Cream (GF)</i>		14
<i>Chocolate Mousse, Wild Berries & Malt Crumble (Can be GF)</i>	14	
<i>Cheese Board</i>	28	