

RESTAURANT

SYNERGY

Where food and service work in harmony

ENTRÉE

Mixed breads with herb and garlic butter, hommus, semidried tomato tapenade (v) \$14

Wild mushroom risoni, toasted pepita, shaved pecorino, herbs, burnt butter, chilli oil (v) \$17

Confit duck spring roll, peri peri, slaw salad (df) \$18

King prawns, char grilled chorizo, chimmi churri aioli, arugula, heirloom tomato (gf, h) \$21

Half shell sea scallops, confit tomato, pernod buerre blanc, scampi caviar (gf) \$21

Pacific Oysters \$ 3.5 each

Natural – with Orange Mountain Verjuice

Peri peri Dressing

Kilpatrick

MAIN

Fish of the day, please see your waiter for tonight's special MKP

Jerk marinated chicken on the bone, aromatic rice, black beans, plantain chips (gf, df) \$35

Pickled pork cutlet, potato rosti, broccolini, seeded mustard & calvados jus (gf, df) \$36

Lemon and black garlic marinated lamb neck fillet, stuffed olives, oregano, lebnah, sugar snap, pan jus (gf) \$37

Roasted field mushroom, ratatouille, caramelised shallots, shaved romano, water cress (v, gf) \$29

OFF THE GRILL

Any of the following steak prices include your choice of a side, seasoning and sauce

300g Diamantina platinum grain fed rump (mb+3) \$43

220g Grasslands tenderloin (mb+3) \$46

500g Grasslands OP rib eye on the bone (mb+3) \$48

(add surf and turf to any of your steaks) \$7

SIDES

House cut chips w aioli (gf, v)

House garden salad w white balsamic (gf, v, h)

Seasonal greens, toasted pepita, olive oil (gf, v, h)

SAUCES AND SEASONING

Forest Mushroom ♦ Red Wine Jus (gf, df) ♦ Garlic Pepper ♦ Chimmi Churri Seasoning
additional sauces \$1.50

(gf) Gluten Free (df) Dairy Free (v) Vegetarian (h) Healthy

Please note: Accor Plus discounts only apply to A La Carte menu. Not applicable on Public Holidays
15% Surcharge Applies on Public Holidays

DESSERT

White chocolate and blueberry crême brulee, ginger biscuit \$14

"tiramisu" coffee liqueur, custard cream, shaved chocolate, vanilla sponge \$15

Vanilla bean sago, mango compote, blood orange sorbet,
macerated strawberry, yoghurt foam, toasted almonds \$16

Red velvet cake, chocolate mirror glaze, Rubeen pencil,
banana anglaise \$17

Cheese Board, delice des cremiers, quesada de cabra, la fueya, olive sourdough,
lavosh, muscatels, guava paste \$21

HOT BEVERAGES

Liqueur Coffee's \$13

Sweet Irishman ~ jameson whiskey, dash of bailey's
& butterscotch schnapps, heavy whipped cream
caramel swirls

Burnt Orange Pearl ~ cointreau, heavy whipped cream,
orange rind

Layered Hot Shot ~ galliano, floaty espresso
vanilla ice-cream side

Spanish Tango ~tia maria, dash of rum, whipped cream,
chocolate grate

(don't forget to ask for a little sugar syrup to sweeten things up)

Herbal tea's & espresso's

\$4 cup \$4.90 mug

(gf) gluten Free (df) dairy Free (v) vegetarian (h) healthy
Accor Plus discounts only apply to al a carte menu. 15% Sur-
charge applies on public holidays