

# THE MEZZANINE

## - DINNER -

Fine Food & Fine Wine

<b>SMALL PLATES</b>	<p><b>PAN SEARED SCALLOPS (2)</b> Served with homemade Taramosalata, Avruga Caviar, Peppered Melon and Micro Mesculin.</p> <p style="text-align: right;"><b>\$16</b></p>	<p><b>KING ISLAND RIB EYE</b> Served with Duck Fat Potatoes, Sauteed Broccolini and Café de Paris Butter.</p> <p style="text-align: right;"><b>\$48</b></p>
	<p><b>FRESHLY SHUCKED TASMANIAN OYSTER</b> Served with a Mignonette of Red and White wine Vinegar, Shallots &amp; Cracked Black Pepper.</p> <p style="text-align: right;"><b>\$6</b></p>	<p><b>HERB AND PARMESAN CRUSTED PORK COTOLETTA</b> Served with Potato Mash Braised Red Cabbage, Onion Lime Marmalade.</p> <p style="text-align: right;"><b>\$38</b></p>
	<p><b>FRIED BABY CALAMARI</b> Served with Shaved Fennel, Orange and Lime Salad.</p> <p style="text-align: right;"><b>\$22</b></p>	<p style="text-align: center;"><b>MAINS</b></p> <p><b>FISH OF THE DAY</b></p> <p style="text-align: right;"><b>MP</b></p>
	<p><b>MORTADELLA CROSITNO</b> Mortadella Pepata, Foir de Latte, Caper Berries and Cherry Tomatoes.</p> <p style="text-align: right;"><b>\$18</b></p>	<p><b>HOMEMADE PAPADELLA</b> With Nonas Lamb Ragout and Shaved Pecorino.</p> <p style="text-align: right;"><b>\$38</b></p>
	<p><b>TIAN OF SMOKED SALMON</b> Cucumber, Avocado, Tomato, Red Onion, Chilli and Lime.</p> <p style="text-align: right;"><b>\$22</b></p>	<p><b>HOMEMADE LINGUINI</b> Served with Prawn, Scallop, Calamari, Fresh Tomato, Garlic and Fresh Herbs.</p> <p style="text-align: right;"><b>\$38</b></p>
	<p><b>BEEF CARPACCIO</b> Pickled Beetroot, Candied Walnuts, Shaved Pecorino and Mustard Dressing</p> <p style="text-align: right;"><b>\$23</b></p>	<p><b>ROAST PUMPKIN RISOTTO</b> A Delicious Creamy Risotto of Roasted Pumpkin and Sage</p> <p style="text-align: right;"><b>\$32</b></p>
	<p><b>CHARGRILLED SOUTH AUSTRALIAN OCTOPUS</b> Romesco, Toasted Hazelnuts and Preserved Lemon.</p> <p style="text-align: right;"><b>\$24</b></p>	<p style="text-align: center;"><b>DESSERTS</b></p> <p><b>CLASSIC LEMON TART</b> A Delicious Classic Served with Chantilly Cream.</p> <p style="text-align: right;"><b>\$14</b></p>
<p><b>HOMEMADE ARANCINI</b> Filled Arborio Rice, Mushroom, Cheese and Baby Spinach.</p> <p style="text-align: right;"><b>\$18</b></p>	<p><b>STICKY PEAR PUDDING</b> Homemade with a Rich Butterscotch Sauce and Vanilla Bean Icecream.</p> <p style="text-align: right;"><b>\$16</b></p>	
	<p><b>SELECTION OF ARTISAN CHEESE</b></p> <p style="text-align: right;"><b>\$30</b></p>	

AT THE MEZZANINE WE ARE PROUD TO SERVE THE FRESHEST AND HIGHEST QUALITY INGREDIENTS.