

Dinner

COMMODORE ON THE PARK
5PM – 9PM



COVID-Safe Check-in.

Breads and Starters

Fresh Coffin Bay Oysters – Natural ½ doz **21.0** | 1 doz **38.0 (gf)** Kilpatrick ½ doz **21.0** | 1 doz **40.0 (gf)**

Chef's soup – baguette – churned butter **15.0**

Rosemary salt cob – olive oil – aged balsamic **9.0 (v) (ve) (df)**

Chargrilled flat bread – confit garlic – herbs – Pecorino **9.0 (v) (ve-m)**

Heirloom tomato – burrata – tomato water – six year old balsamic **16.0 (v) (gf) (ve-m)**

Scallops – crisp potato - apple remoulade – celery – radish **24.0 (gfm)**

Entrée

Pressed lamb – rhubarb – radish – balsamic **24.0 (gf) (df)**

Prawns – smoked bacon – jasmine rice – satay – baby coriander **24.0 (gf) (df)**

Toasted mix grains – nuts – roast pumpkin – pumpkin cheese – pomegranate vinaigrette **20.0 (v) (ve-m)** + Chicken **4.5** + Braised lamb **6.0**

Beachport smoked trout – corn ribs – grilled corn – edamame – shallot – ponzu **24.0 (gf) (df)**

Roasted cauliflower – green harissa – hummus – cranberries – crispy chickpea **22.0 (v) (ve) (gf) (df)**

Berkshire pork croquettes – pecorino – fennel cream – soft herbs **24.0**

(v) Vegetarian • (ve) Vegan • (ve-m) Vegan modified • (gf) Gluten Free • (gfm) Gluten Free Modified. A surcharge of 10% applies on all public holidays.

Grill + Main course

300G Grain-fed 9+ Mayura Signature Series Wagyu rump – crispy onion strings – baked onion **45.0 (gf)**

300G Porterhouse – crispy onion strings – baked onion **37.0 (gf)**

400G Rib Eye on the bone – crispy onion strings – baked onion **56.0 (gf)**

CONDIMENT SELECTION: Cognac cream | green peppercorn | Rosemary + anchovy compound butter | Horseradish | Mustard

Roasted chicken supreme – Paris mash – confit leek – chicken jus **34.0 (gf)**

Berkshire Pork belly – burnt apple puree – braised witlof – pickled apple – sherry vinaigrette **35.0 (gf)**

King George Whiting – kitchen salad – tartare – shoestring fries **35.0 (df) (gfm)**

Chargrilled Beachport ocean trout – fennel – pea - yoghurt – salsa verde **34.0 (gf)**

Twelve hour braised lamb – soft polenta – pearl onions – young herbs **32.0 (gf)**

Soy glazed roasted pumpkin – whipped Persian fetta – spiced savoury granola – salsa verde **28.0 (gf) (v) (ve-m)**

Pasta puttanesca – orecchiette – olive – caper – roasted cherry tomato **28.0 (v) (df) + Prawns 6.0**

Sides

Triple cooked potato – confit garlic – rosemary salt **9.0 (v) (ve) (df)**

Honey roasted carrots – soy – sesame **9.0 (gf) (v) (df)**

Shoestring fries – rosemary salt - mayo **9.0 (v) (df)**

Kitchen salad – gem lettuce – cherry tomato – cucumber – capsicum – sherry vinaigrette **9.0 (gf) (df) (v) (ve)**

Green beans – crispy pancetta – toast pine nuts **9.0 (gf) (df)**

Fried corn ribs – Chipotle chilli – lime aioli – manchago cheese **9.0 (v) (ve-m)**

Roast vegetable – pumpkin – beetroot – granola – maple yoghurt **9.0 (v) (ve-m)**