

Dinner

THURSDAY - MONDAY | 5-8PM

Ramada Silken Tofu (VG) House-made tofu with nori, shallots, crispy garlic in a soy sesame dressing	\$14	Lemongrass Chicken With pickled green papaya & Hainanese rice	\$36
Crispy New Potatoes (V) With black garlic Béarnaise	\$16	Duck Breast (GF) Spiced pear chutney, carrots, celeriac finished with a citrus jus	\$36
Grilled Broccolini (V, GF, N) With garlic butter topped with toasted almonds	\$16	Pork Two Ways Crispy skin pork belly with a five spice rilletes, prawn wonton & carrot and ginger puree	\$38
Baby Carrots (V, GF) With house-made Middle Eastern yoghurt cheese	\$18	Cape Grim Rib Eye Steak (GF) With mash, broccolini, Balsamic onion & red wine jus	\$45
Grazing Platter Selection of sliced meats, dip, breads and savouries	\$28	Something Sweet	
Watermelon Steak (VG N) With a satay rice noodle salad	\$20	Vegan Mousse (DF, GF, V, VG) Dark chocolate mousse with a sesame praline	\$14
Tempura Fish & Chips With tartare sauce	\$27	Flourless Chocolate Mud Cake (GF, V) With vanilla ice cream	\$14
Sweet Potato & Chickpea Curry (VG) With steamed rice & naan bread	\$25	Cheesecake Vanilla cheesecake topped with a citrus jelly & sorbet	\$14
House-made Gnocchi (V) With slipper lobster, chorizo, green peas & asparagus in a butter sauce	\$28	Trio of Sorbets (DF, GF, V, VG) Chef's sorbet creations	\$13
Barramundi (GF) White fleshed fish, crisp herb potatoes & black garlic butter sauce	\$30	Cheese Plate Chef's selection of Australian cheeses, crackers, quince paste & fresh fruit. GF on request	\$22
Tiger Prawn Capellini With chilli, lemon zest, parsley, tomato & butter	\$32		

GF-Gluten free alteration | **V**-Vegetarian | **VG**-Vegan | **DF**-Dairy free | **S**-Spice | **N**-Nuts
Please advise your waitperson of any allergies you may have or any special dietary requirements.
A **0.9% surcharge** applies for all credit cards. A **15% surcharge** applies to all public holidays.