

Entrées

- \$8 **Garlic & Buffalo Mozzarella Bread**
- \$8 **Grilled Bread Board** with olive oil, balsamic vinegar & dukkha
- \$11 **Bruschetta** with turkish bread, mozzarella, basil & a balsamic reduction
- \$16 **Crumbed Poached Egg** with grilled asparagus, jerusalem artichoke puree & chevré goats cheese
- \$17 **Seared Beef Brisket** with crispy capers, gherkins & tarragon mayonnaise
- \$18 **Salt & Pepper Squid** with green apple & papaya salad with mirin reduction

Grill

Grill Accompaniments & Sides grill section includes one item from each line

- \$6 mash potato or chips
garden salad, asparagus or seasonal vegetables
sauces: gravy, pepper or mushroom
- \$32 **300g Sirloin**
- \$29 **250g Lamb Rump**
- \$25 **300g Pork Cutlet**
- \$24 **Chicken Schnitzel** - crumbed to order
- \$23 **Grilled Chicken Breast**
- \$26 **Barramundi** - with house made tartare sauce & lemon

Mains

- Grilled 250g Lamb Rump** with honey & balsamic roasted heritage carrots, seared savoy cabbage, creamy potato mash & port wine demi \$34
- Pan Fried Barramundi** with wild mushroom & master stock consommé, broad beans & snow peas micro samphire \$30
- Grilled 300g New York Steak** with potato au gratin, glazed golden beetroots, scorched baby onion & red currant jus \$38
- Trio of Heirloom Beetroots** with bullseye, golden & red beetroots, pan fried in beurre noisette, served with labna spelt and barley & dukka crumb \$28

Main Sides (Extras)

- Pan Fried Seasonal Vegetables** \$8
- Salt & Vinegar Potatoes** \$8
- Foraged Wild Mushrooms** \$10
- Seasonal Beetroots in a Musket Emulsion** \$10

Desserts

- \$14 **Chocolate Pudding**
Served with ice cream & malt
- \$14 **Sticky Date Pudding**
Served with ice cream & malt
- \$14 **Trio of Sorbet**
Apple, Raspberry & Mango

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