



the
EDGE
RESTAURANT & BAR

Open 7 Days

Dinner Menu

Breads

Cob \$3
Daily baked cob loaf with a herb & garlic butter

Edge Bruschetta \$8.50
In house, dried baby heirloom tomatoes with fresh basil, red onion, parmesan cheese rested on garlic and olive oil roasted Turkish bread with an apple balsamic.

Herb & Garlic Ciabatta \$6
Whipped herb and garlic infused butter ciabatta loaf topped with a trio of cheese and then oven baked till golden brown.

Wild Mushroom Crostini \$10
Truffle oil infused sliced cob loaf, with sautéed wild mushroom, parmesan and wild rocket

Turkish Dipping Trio \$8
Toasted Turkish bread served with extra virgin olive oil, apple balsamic reduction and in house made dukkha.

Gluten free available on request

Entrée

Duck Spring Rolls \$16
Hand rolled duck and vegetable spring rolls with a sweet chilli and plum dipping sauce and finished off with a chilli, coriander and mango salsa

Saffron Chicken Tenders GF \$15
Saffron and butter milk poached chicken tenderloin with creamy piped sweet potato, shaved fresh beetroot and salsa Verde dressing

Crab & Fresh Catch Cannelloni \$21
Creamy garlic, kaffir lime leaves, baby spinach, local mud crab and local fresh fish cannelloni pasta tubes

Pork Rib Fusion \$18
Slow roasted garam masala and orange pork short ribs, tempura enoki mushroom, pork crackling, orange marmalade and finished off with an Asian pork master stock reduction

Reef & Beef GF \$22
MR Eye fillet chunks with Garlic butter king prawns in a crispy parmesan shell, creamy seafood sauce on the side

Wild Mushroom \$15
Panko crusted mushroom filled with Persian feta, garlic & basil pesto

Pasture to Plate

300gr Mayfield Sirloin \$38

250gr Teys Grasslands Rib Fillet \$28

400gr Cape Grim Rib on the Bone \$48

350gr Darling Downs Wagyu Rump \$38

250gr Teys Grasslands Eye Fillet \$42

Each steak comes with two sides and one sauce

Edge Sides \$8

House garden salad

Roasted pumpkin, caramelised onion, toasted macadamia nuts, Persian feta and baby spinach salad

Oven roasted sweet potato chips dressed with a honey and cumin emulsion

Beef fat fried baby chat potatoes seasoned with pink salt and rosemary

Steak cut potato chips with house made aioli

Creamy sweet potato mash

Blanched mixed green vegetables with a herb almond butter

Pan fried spec tossed together with crispy snow peas and wilted baby spinach

Sauces

Creamy Wild Mushroom \$3

Red Wine Jus \$3

Chilli Tomato Relish \$3

Trio Peppercorn \$3

Dinner Menu

Mains

Chicken \$28

Free range chicken breast poached in saffron, honey, seeded mustard and butter milk. Then pan fried until golden brown served with broccolini, herb and garlic potato gnocchi and topped with a thyme and seeded mustard reduction.

Chilli Crab \$37

Fresh caught mud crabs in a pappardelle pasta with a creamy chilli, baby spinach and kaffir lime leaf sauce

Gnocchi \$26

Garlic and fresh herb potato gnocchi tossed together with dried heirloom baby tomatoes, spinach, caramelised brown onion and finished off with a drizzle of lemon & herb dressing

Duck GF \$43

Duck breast with a spiced red wine poached pear, caramelised orange, spec and snow peas with a drizzle of Asian master stock reduction. Cooked medium rare

Local Fish of the Day GF \$35

Local fish of the day rested on a bed of confit sweet potatoes, snow peas, capsicum, dill and caper salsa finished off with a lemon infused olive oil

Lamb Rack GF \$42

Four-point lamb rack with garlic, fresh herbs, roasted chat potatoes and wilted baby spinach with a red wine reduction, Cooked medium rare

Salmon GF \$34

Crispy skin Atlantic salmon with Pernod, honey roasted fennel, shaved crispy potato, asparagus and finished with a lemon hollandaise, Cooked medium rare.

Oysters

Bloody Mary Oyster Shot \$8ea / no vodka \$4ea Edge Spicy Tomato Juice & Vodka Celery Salt

Natural \$3.50ea / half doz \$18 / doz \$34 Served with an apple cider vinegar, fresh dill & lemon sauce

Baked Kilpat's \$4ea / half doz \$20 / doz \$38 Diced spec, smokey bbq sauce, Worcestershire and a few drops of in house made sambal chilli

Ocean \$4ea / half doz \$20 / doz \$38 Double cream, chervil, smoked salmon and topped with tobiko (flying fish eggs)

Rockefeller \$4ea / half doz \$20 / doz \$38 Oven roasted oysters topped with a blended mix of garlic, baby spinach, red onion, Pernod, fennel seeds, fresh red chillies and finished with parmesan cheese

Pizza

Gluten free bases available on request

The God Father \$24

Napoli sauce base, bacon, chorizo, olives, onion, roasted capsicum & pizza cheese blend

BBQ Meat Lovers \$24

Smokey BBQ sauce base, bacon, chorizo, beef & pizza cheese blend

Sweet Chilli Chicken \$24

Sweet chilli sauce base, Chicken breast, capsicum, onion & pizza cheese blend

Pumpkin & Feta V \$20

Napoli sauce base, roasted pumpkin, Persian feta, baby spinach & pizza cheese blend

Kids Meals

\$12

Fish, Chips & Salad

150gr Rib Fillet Steak, Chips & Salad

Chicken, Chips & Salad

Ham & Pineapple Pizza

Creamy Bacon Pasta

(includes ice cream on request)

Desserts

Panna Cotta GF \$12

Sweet pomegranate reduction infused with a creamy set jelly

Cheesecake \$15

Raspberry and white chocolate cheesecake with a Turkish delight top

Crème Brûlée \$12

Rich and creamy vanilla bean crème brûlée with a toffee top & biscotti biscuit

Choc Trio \$16

Fudge choc brownie topped with orange choc mousse & Belgian chocolate shards

Tropical Eton Mess GF \$15

Smashed chunks of crunchy meringue mixed with lemon curd, whipped Chantilly cream & topped with a Passionfruit sorbet

Shiraz Spiced pear tart \$15

Shiraz Spiced poached pear in a short crust shell, vanilla bean ice cream and a cherry ripe sauce

Trio of house made ice cream & sorbets \$8

Ask staff for the seasonal flavours available