

BREAD

garlic bread				
oven baked panini bread brushed with fresh garlic butter and parmesan cheese				\$8
cob loaf				
fresh baked herb and garlic cob loaf served with basil pesto, semi-dried tomato pesto and butter cubes				\$9

OYSTERS

freshly shucked oysters				
natural	½ dozen	\$16	dozen	\$26
kilpatrick	½ dozen	\$18	dozen	\$28
crab mornay	½ dozen	\$19	dozen	\$29
mango & champagne shots	½ dozen	\$19	dozen	\$29
mixed dozen platter	\$29			

ENTREE

emu				
native spiced emu served medium rare, with confit sweet potato, sautéed spinach and raspberry balsamic jus				\$23
calamari				
calamari tubes stuffed with prawn and scallop mousse, dusted in a smoked paprika flour and accompanied with coconut and watercress salad, all drizzled with a creamy garlic sauce				\$19
seafood mornay pie				
selection of fresh fish, prawns, scallops and crab meat in a creamy mornay sauce, topped with puff pastry and oven baked, served with a light rocket salad				\$21
ravioli				
roasted pumpkin, spinach and ricotta filled ravioli with a moroccan spiced basil cream sauce				\$20
salad				
fresh pear, sliced apple and shaved fennel tossed with watercress and toasted walnuts in a light creamy blue cheese dressing				\$18
chicken				
chicken tenderloins with indian spiced eggplant chutney and a mixed green salad, finished with a mint yoghurt dressing and crisp fried eggplant skin				\$18
mushrooms				
grilled field mushrooms stuffed with 3 cheeses and served with peperonata, herbed crème fraiche and basil pesto oil				\$17

MAINS

edge r&b				
premium eye fillet cooked to your liking, served with smashed chats, sweet potato and broccolini, finished with a creamy garlic sauce and grilled red claw yabbie				\$40
lamb rack				
rosemary and mint encrusted lamb rack with ruby potatoes, baby carrots, sautéed spinach and a spiced black cherry jus				\$36
pork				
pork cutlet rubbed with apple salt and served with a warm salad of red onion, broccolini, cherry tomatoes and haloumi cheese, all accompanied by an apple chutney and twice baked pork crackling				\$36
risotto				
preserved lemon, rocket and danish feta risotto with lemon and garlic buttered king prawns				\$36
duck				
slow cooked confit duck breast with sautéed spinach, truffled ruby chat potatoes and a rich port infused jus				\$34
chicken				
supreme chicken breast served with a salad of asparagus, roast capsicum, herbed chat potatoes and rocket, all topped with a basil pesto cream sauce				\$35
ocean trout				
crisp skin ocean trout served medium rare with an orange, shaved fennel and herb salad, drizzled with a midori and lime buerre blanc				\$34
steaks				
300g prime porterhouse	\$34			
250g petite eye fillet	\$36			
400g rib fillet on the bone	\$36			
350g premium rump	\$36			

all of the edge's premium steaks are served desiree and sweet potato crush, broccolini and your choice of sauce

- creamy pepper mushroom
- red wine jus
- chilli, tomato and capsicum relish

ON THE EDGE

greens				
broccolini, sugar snaps, snow peas and green beans sautéed in almond butter				\$8
wedges				
roasted sweet potato wedges tossed with cumin and honey spiced dressing				\$8
gnocchi				
potato gnocchi in herb garlic butter with prosciutto, cherry tomato and sage				\$8
salad				
tomato, cucumber, red onion, carrot and mixed green leaves with a balsamic vinaigrette				\$8

