

DINNER MENU

SPRING 2020

please let your waitstaff person know of any dietary requirements and we will happily accommodate. all meals are prepared freshly from our kitchen which uses nuts, seeds, gluten, dairy and soy, as a result we cannot 100% guarantee the absence of these items, a 15% surcharge applies on all public holidays - upgrade to gluten free bread for an additional \$2

(V) - vegetarian (GF) - gluten free (DF) - dairy free (VEGAN) - vegan (/O) - optional on request

'EQUINOX'

Derived from the Latin term aequus (equal) and nox (night).

When the sun is vertically above a point on the Equator making night and day approximately equal length.

Autumn/Spring Equinox

There are 2 days in each year in which night and day are approximately equal length, once in March and the other in September. These days are commonly known to officially commence the Autumn and Spring seasons.

SMALL PLATES

Thai Crispy Pork Belly Bites (GF/O, DF/O) with rice noodle salad and nahm jim dressing	\$16
Cheesy Garlic Bread (4)	\$10
Soft Shell Crabs lightly battered served with green salad, aioli and bush tomato chilli jam	\$20
Wild Mushroom Bruschetta (V) mushrooms, rocket, onion jam, parmesan and cherry tomato	\$16
Ham Hock Pistachio and Grain Mustard Terrine (GF/O) piccalilli, croutes and crisp greens	\$16

OYSTERS (GF, DF)

Minimum: half dozen.

Natural	\$3.5 ea
Nut Gratin	\$4.5 ea
Kilpatrick	\$4.5 ea

SHARE BOARDS

Share Plate with Meat (GF/O) toasted Italian bread, local venison chorizo, ham hock terrine, 2 dips, EVOO balsamic, dukkah, fetta and olives add: salt 'n' pepper squid	\$32 \$10
Vegetarian Share Plate (GF/O) Italian bread, salted nuts, 2 dips, EVOO balsamic, dukkah, fetta and olives	\$28

LARGE PLATES

Half Roasted Duck on the Bone glazed in orange star anise and soy served with quinoa and broccolini	\$38
Baked Chicken Breast pistachio and herb crumbed served with roasted sweet potato and petite salad choose your sauce: red wine jus, pepper, mushroom or garlic	\$34
Classic Fish 'n' Chips (GF/O) lightly battered W.A Emperor, thick cut chips, salad, tartare + lemon	\$29
Seafood Chowder (GF/O) prawns, squid, fish, scallop, mussel in creamy broth with garlic sour dough	\$34
Salt 'n' Pepper Squid (DF/O) lightly floured squid, thick cut chips, salad, tartare + lemon	\$30
Pan Seared Kangaroo Medallions with smashed risotto cake, english spinach, pan roasted cherry tomatoes and peppers, onion jam, macadamia pesto and red wine jus	\$32
Nutty Greek Salad (GF, VEG/O) mesculin leaves, crunchy vegetables, marinated fetta, olives, salted nuts + balsamic dressing add: grilled chicken/smoked salmon/6 grilled prawns	\$22 \$12
Pulled Pork Burger smokey BBQ sauce, aioli coleslaw and swiss cheese in brioche bun with chips	\$28
Chicken Parmigiana (GF/O) crumbed chicken breast, homemade napolitana, ham, 3 cheeses, thick cut chips + salad	\$28
Creamy Garlic Prawns (GF) fennel, garlic, pernod and lemon cream sauce with steamed rice + garden salad	\$38
Wild Mushroom Linguine (V, GF/O) chilli garlic, parmesan, white wine + EVOO add: chilli jam and venison chorizo	\$26 \$8
Pan Fried Mushroom and Vegetable Medley (GF, VEGAN) with steamed rice + toasted nuts add: grilled cottage cheese	\$26 \$6
Catch of the Day ask your server about today's fresh catch	MP

CHARGRILL AT THE NOX

All steaks are cooked on the chargrill to your liking.

Choose your sauce: red wine jus, pepper, mushroom, garlic sauce **or**;

Equinox Signature **Red Bush Musketeer Sauce** (cold):
red wine, tarragon, desert lime, garlic and pepper emulsion

Scotch Fillet Steak (300g)

with garlic mashed potato, marinated english spinach and charred season vegetables

\$39

Porterhouse Steak (220g) (Steak Frites)

with thick cut chips and crisp green salad

\$34

UPGRADE YOUR SAUCE

Surf 'n' Turf

4 prawns in creamy garlic sauce

\$10

SIDES

Chips	\$10
Wedges	\$10
Steamed Vegetables	\$10
Spring Salad rocket, red onion, cherry tomatoes + shaved parmesan	\$10
Garden Salad	\$8
Steamed Rice	\$4
Hot Sauces mushroom, red wine jus, pepper, garlic sauce	\$3
Cold Sauces tomato, sour cream, sweet chilli, aioli	\$1