

## ENTREE

Daily Bread with balsamic and extra virgin olive oil	8
Oysters – <i>natural</i>	16 / 26
<i>pink grapefruit, coriander and ginger wine jelly</i>	18 / 28
Lamb shank parcel on a bacon and potato rosti with caramelised baby onions, shemiji mushrooms and sauce soubise finished with a truffle butter comesquis	21
House cured salmon gravlax with a vichyssoise mousse, dill potato blini, orange gel and a mache & watercress salad	20
Pork belly with spiced pear puree, bubble & squeak croquette, pickled watermelon radish and snow pea tendrils	22
Clearwater scallops with a macadamia crust on creamed leek with a pea mousse, capsicum salsa and saffron rouille	25
Tempura courgette flower of roasted garlic, red capsicum and ricotta with a parsnip mousse, yellow sun blushed tomatoes, asparagus, and a tomato gazpacho sauce (v)	19
Fresh prawn and clam linguini with ginger, shallots, chilli and soft herbs with a cream and white wine sauce	22
Air dried duck salad of roasted baby beets, globe artichokes, crisp lotus root and a sweet red wine vinaigrette	19

*Our use of French inspired stocks, infusions and reductions requires days of preparation.  
Creating a dish using traditional cooking techniques in conjunction with fresh, healthy  
ingredients provides me with a great sense of satisfaction.*

*Shannon Batten – Executive Chef*



## MAIN COURSE

Vegetarian dish – Chefs daily vegetarian special (v)	26
Crispy skin Ocean Trout on lemon chat potatoes, sun blushed tomatoes, white asparagus, finger fennel, target radishes and champagne cream	35
Duck breast on orange and star anise infused confit beetroot with cocotte potatoes, pumpkin mousse, watercress and a blackberry game jus	37
Pan seared Eye fillet (200g) on celeriac remoulade with baby carrots, beef cheek tortellini and a wild mushroom mousseline, finished with a red wine jus and garlic croutons	39
Herb crusted rack of lamb with chive spaetzle, artichokes and ratatouille served with a cep cream	34
Grain fed sirloin (300g) sautéed spinach, wild mushrooms and shallots with a red wine jus	37
Pork loin on a smoked mozzarella polenta with a ragout of pancetta lardons, carrot batons, broad beans, pumpkin and baby gem lettuce finished with a cherry jus	34
Fresh prawn and clam linguini with ginger, shallots, chilli and soft herbs with a cream and white wine sauce	35

## SIDES

Steamed seasonal vegetables	9
Grilled asparagus with a garlic and grated egg aioli	9
Mixed leaf and smoked provolone salad	7
Buttered baby chat potatoes with fresh mint	8



## DESSERT

Chocolate fondant with a prune & Armagnac ice cream, blue berry compote, rolled wafer and bubble chocolate	14
Ginger chiffon cake with a ginger custard, fresh honey comb, raisin puree and a pumpkin gelato	14
Chocolate pithivier, banana mousse, peanut brittle, mascarpone ice cream with a confiture de Lait	14
Strawberry crème brulee' with strawberry glass, strawberry cheesecake foam and shortbread crumble	14
Pistachio cake with fresh apple, pistachio soil, apple sorbet, mint jelly & pea shoots	14
A selection of three ripe cheeses with traditional accompaniments	18

### Coffees

Cappuccino	3.5
Long Black	3.5
Espresso	3.0
Macchiato	3.5
Moccachino	3.5
Flat White	3.5
Piccolo	3.5

### Teas

English Breakfast	3.5
Green	3.5
Camomile	3.5
Peppermint	3.5
<b>Ports</b> (60ml)	
Penfolds Grandfather	22
Galway Pipe	12

### Dessert Wines (60ml)

Pierre Bise 'Rouannieres' Loire Valley, France (500ml)	14
Monbazillac 'Cuvee des Anges,' Monbazillac, France	10
Brown Brothers 'Patricia' Noble Riesling, King Valley, Vic	13

