



Menu

To Share \$10

King Prawn tartare with balsamic drops and soy mirin

Goats cheese and blood orange dip with sweet potato crisp

Feuillantine of white anchovy, fennel and thin wafers

Beef carpaccio with roasted black pepper and scorched onions

Entrees \$21

Sherry vinegar ceviche of yellowfin tuna belly with iberico ham and red capsicum

Twice cooked pork belly with roasted apple marmalade

Roasted quail with silverbeet, quinoa and barberry coulis

Chilli infused angle hair with white asparagus and truffle hollandaise

Confit of ocean trout with yabbies and pea mousse

Alaskan crab meat with almond gazpacho and sweet corn custard

Rock oysters mignonette with wakame-lemon dressing and aqua cultured salmon pearls

Half Dozen \$16, One Dozen \$28

Mains \$38

Seared ocean perch with pommes sables and fennel brandade shellfish reduction

Saltbush lamb neck with assiette of baby root vegetables

Pan fried yellow eye mullet with salad of roast beetroot, zucchini, kervella goats curd and black olive paint

Roasted muscovy duck with braised belgian endive

Buffalo ricotta spinach ravioli with brown butter and wood fungi

Sage-scented grain fed beef eye fillet in red wine with softened chats and chanterelles

Sides \$8

Oxheart tomato, sheeps curd, basil with cracked pepper and olive oil

Sautéed kipfler potatoes with thyme

Pan fried broccolini with pine nuts

Mashed potato with melted girgar butter

Two course \$45

Three course \$65



Something Sweet \$16

Chocolate ganache with orange oil, spice and sea salt

Rosemary panna cotta with plum sorbet and crème fraiche

Hazelnut ricotta cake with coffee granita and candied orange

Lemon tart with sugar dusted garden berries and pear compote

Cheese \$10

True blue

Tasmania, Australia

Deliciously creamy texture, pleasantly tangy with well-balanced flavor

Dutch Smoked Cheddar

Haarlem, Holland

Delightfully smoky and full of taste, keeps all the subtle textures. Smoked in ancient brick ovens, over smoldering hickory chip embers.

La Tur

Piemonte, Italy

A dense, creamy blend of pasteurized cow, goat and sheep milk. runny and oozing around the perimeter with a moist, cakey, palette-coating paste, its flavor is earthy and full, with a lingering lactic tang.

Two Cheeses \$18

Three Cheeses \$25

Served with dried muscatels, fruit loaf, lavosh and mixed nut