



## 15 Year Anniversary Menu

*A culinary journey through the years...*

### *Amuse Bouche*

Cauliflower, parsnip & truffle soup, chives (v)

This has been complimentary since the first day we opened

### *First course*

Heirloom beetroot salad, orange, whipped ricotta & goats' cheese (v)

A version of this salad is always on the menu, definitely one of my signature dishes

### *Second course*

Tortellini, filled with Moreton Bay bug & prawn,  
sweet mustard fruit beurre blanc

This dish is by far the biggest fan favourite that I cannot take off the menu – ever

### *Third course*

Pan fried quail breast, porcini mushroom risotto, truffle jus,  
shaved WA black truffle

During truffle season, this is my go-to special, never fails me

### *Main*

Braised beef cheek, potato gnocchi, truffle cream sauce,  
sautéed mushroom & Alsace bacon, parmesan

This crowd favourite has not been on the menu since the refurbishment, though is requested by our long-time regulars quite often

### *Dessert*

Chocolate & banana soufflé, caramelised Cavendish banana,  
chocolate sauce

There is always a soufflé on the menu.

Raspberry soufflé was the crowd favourite until this one arrived