



Starters

Mixed breads with virgin olive oil and aged balsamic.	7.5
Soup of the day	14.5
Warm salad of autumn vegetables A selection of pears, Dutch carrots, fennel, young leek & micro snippets Tossed with watercress and gorgonzola, topped with a poached quail egg & baby beetroot	17.5
Seared scallops Served with crisp pancetta with sweet corn puree, finished with extra virgin olive oil & salmon roe	17.5
Pumpkin & sage ravioli Tossed in olive oil, sea salt & cracked pepper with parmesan wafer	16
Potted seafood Selected fresh fish, prawns, mussels & vongoli, tossed in a light cheese sauce with a side of grilled sourdough	17.5
Chicken consommé With shitake mushrooms & fresh quail breast ravioli	18.5

Main Course

Twice-cooked pork belly <i>With organic apple compote, balsamic reduction & a medley of baby vegetables</i>	32
Seared duck confit <i>Served with sweet potato, onion petals, celeriac puree, snow peas & red currant jus</i>	32
Pan-roasted saddle of lamb <i>Medium roasted & stuffed with herbs & corn bread served with mint jelly, swede puree & jus</i>	40
Corn-fed chicken breast wrapped with prosciutto, <i>sautéed peas, courgette flowers, glazed tomato, finished with a light cream sauce</i>	33
Market Fish <i>Grilled whole fish with herb butter & smashed kipfler potatoes, finished with a tomato & black olive salsa</i>	32.5



Beef

200gm fillet of aged beef
Tasmanian grass-fed

38

300gm black angus sirloin
Grain-fed for 250 days

37

350gm rib eye on the bone
Grain-fed for 250 days

40

Your choice of sauce / butter & one accompaniment;
Beurre ravigote, brandy pepper sauce or port wine jus
Pomme puree, pomes dauphinois or chunky chips

Sides

7

Chunky chips tossed in lemon thyme salt
Sautéed mixed greens, olive oil & maldon sea salt
Buttered wombok hearts
Baby bocconcini & vine ripened tomatoes dressed with basil & herb oil

Desserts

Italian glazed ricotta tart
Served with double cream

14.5

Vanilla rice pudding
Served chilled with glazed figs & a vanilla tuille

14.5

Bitter chocolate & wattle-seed mousse
Topped with meringue & short black coffee

14.5

Warm apple tower
Served with glazed baby pears, praline crumble & vanilla bean ice cream

14.5

Belgian white chocolate ice cream with caramel glaze
Served with raspberries & a crisp brandy snap

14.5

Portioned Cheese

Gorgonzola dolce Italian 100 gm
Herb infused cheese paste, produced with full cream milk

18

Cantal entre deux French 80gm
Hard cheese from the Cantal region of France (aged 2-6 months)

18

Triple Australian Brie 120gm
Soft cheese from South Cape region

18