

ENTREE

OYSTERS 3.5 each

Shucked to order and served natural with a frozen mignonette granita on the side

SOUFFLE 24

Twice cooked fresh onion and black truffle, gruyere and parmesan cheese souffle

SCALLOP AND MORSILLA 24

Grilled QLD scallops, grilled morsilla, sweet sultana relish and veal jus

SALMON AND SEAWEED 24

Olive oil confit King Salmon, seaweed and sesame salad

ARANCINI AND CUCUMBER 24

Parmesan and risotto arancini, cucumber and chilli aioli, tomato and sea salt

MAINS

LAMB AND CELERIAC 38

Fennel and coriander peppered lamb rump, celeriac and garlic puree, spiced tomato chutney, tempura fennel

PORK AND CABBAGE 38

Twice cooked pork belly, green cabbage and honey smoked bacon cake, apple mint salsa, confit potato

DUCK AND CARROT 38

Crispy skin Breast, carrot and sage puree, confit rillettes, kipfler chips

FISH AND EGGPLANT 38

Grilled market fish, eggplant ratatouille, scallop and coconut ceviche, tomato and capsicum creme

BEEF AND HAM 38

Aged Angus tenderloin, jamon serrano, sage rosti and wilted greens

SIDE ORDERS

Green salad 9

green leaf, dill and cariole olive salad

GREEN BEANS 9

Green bean, spec and blue cheese butter

HOUSE CUT POTATO CHIPS 9

house cut potato chips with pink salt & roast garlic aioli

DEGUSTATION

Minimum two people 95/140

or with matching wines

DESSERT

PEAR AND CARDOMON 15

Green pear and cardomon syrup tarte tatin, vanilla bean and honey ice cream

CHOCOLATE AND RASPBERRY 15

Warm chocolate souffle, fresh raspberry salad, sesame glass praline

MANDARIN AND RUM 15

Mandarin steamed pudding, orange and clove jelly, white rum and cinnamon ice cream

APPLE AND CUSTARD 15

Apple and nutmeg doughnuts, hot vanilla custard, poached strawberry salsa

Cheese Board 22

A selection of local and international cheese and flatbread

Please note

all menus are subject to change without notice