

ENTREES

SOUP DU JOUR *(gf)*

SMOKED HAM HOCK AND SPLIT PEA WITH A ROASTED GARLIC RUBBED BREAD

\$15

CAESAR SALAD *(v)*

BOBY COS, CRISP PANCETTA, BAGUETTE CROUTONS, GRANA PADANO PARMESAN SHAVINGS AND HOUSE MADE CAESAR DRESSING

\$20

KITCHEN GARDEN RISOTTO *(gf) (v)*

WITH FRESH PEA, BROAD BEANS, BABY SPINACH LEAF, GARDEN GREEN BEAN, PARMESAN SHAVINGS AND MUSHROOM FOAM

\$22

SEARED SCALLOPS *(gf)*

WITH SWEET CORN PUREE, CONFIT OF TOMATO, SALMON ROE AND BASIL INFUSED OLIVE OIL & MICRO GREENS

\$24

CONFIT OF ATLANTIC SALMON

ON A BED OF SLICED CUCUMBERS WITH FRESH CUT WATERMELON,
PINENUTS, PERSIAN FETA WITH SAUCE VIERGE AND EXTRA VIRGIN OLIVE OIL

\$24

MASTER STOCK BRAISED PORK BELLY *(gf)*

WITH CAULIFLOWER PUREE, PAN SEARED BLACK PUDDING, VANILLA CIDER SYRUP AND MICRO LEAF SALAD

\$22

STUFFED QUAIL *(gf)*

LEMON THYME MASCARPHONE STUFFED QUAIL, WHIPPED ROASTED SWEET PUMPKIN, BUTTER GLAZED GREEN BEANS WITH JUS

\$24

MAIN COURSES

SPICED KANGAROO LOIN *(gf)*

SERVED RARE, WITH SAUTE KIPFLER POTATO, CONFIT OF BABY BEETROOT,
DUTCH CARROT AND GREEN PEAS NAPPED WITH RICH PORT WINE JUS

\$39

THREE POINT LAMB RACK *(gf)*

FRENCHED LAMB RACK, SWEET POTATO AND MAPLE PUREE, BUTTER GLAZED FRESH
ASPARGUS, CRYSTALISED CHERRY TOMATOES ON THE VINE FINISHED WITH SAUCE BORDELAISE

\$42

AGED GRAIN FED BONE IN O.P RIB FILLET *(gf)*

CHAR GRILLED WITH HOUSE MADE BRIDGED POTATO. FRICASSEE OF TENDER HEIRLOOM VEGETABLE AND RED WINE JUS

\$48

BEEF TENDERLOIN STEAK *(gf)*

WITH A POMME GRATIN DAUPHINOISE, SAUTEED BABY SPINACH, SWEET AND SOUR BEETROOT FINISHED WITH JUS MONTE AU BEURRE

\$46

T BONE STEAK *(gf)*

THE MEAT LOVERS' DELIGHT, 400 GRAMS OF AUSTRALIAN BEEF GRILLED WITH PARISIENNE PUREE AND RED WINE JUS

\$48

CHICKEN DUO *(gf)*

WITH CONFIT OF LEG AND ROASTED BREST, BUTTER BASHED NEEP,
POACHED LEEK AND PRUNE WITH STICKY STAR ANISE CHICKEN BROTH SAUCE

\$38

MAIN COURSES

BLUE EYED COD *(gf)*

ATOP A SALAD NICOISE OF GRAPE TOMATO, SALTED BABY CAPERS,

MARINATED SPANISH ONION, POMME FONDANT AND FRESH HERB GREEN BEAN, TWO HOUR POACHED EGG

\$45

CONFIT OF DUCKLING LEG *(gf)*

WITH GRILLED BASIL POLENTA TERRINE, FAGGOT OF PROSCIUTTO

WRAPPED ASPARAGUS WITH STAR ANISE AND ORANGE BLOSSOM GLAZE

\$38

VENETIAN TIAN *(gf) (v)*

GRILLED EGGPLANT, COURGETTE, RED CAPSICUM, HALOUMI CHEESE,

BASIL PESTO, SPANISH ONION JAM, EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE

\$32

BUTTER POACHED LOBSTER WITH LINGUINE

FRESH AL DENTE LINGUINE, PRESERVED LEMON, GERMEN SPECK, PICCO DE GALLO, BLACK TRUFFLE WITH BUTTER AILIOILO SAUCE

\$54

SIDE DISHES

\$8.5

BUTTER GLAZED ASPARAGUS POACHED EGG AND TRUFFLE OIL *(gf)*

ROSEMARY ROASTED KIPFLER POTATOES *(gf)*

PARISIENNE PUREED POTATOES *(gf)*

ROQUETTE PINE NUT AND PARMESAN SALAD *(gf)*

DESSERTS

TRADITIONAL STICKY TOFFEE PUDDING

HOUSE MADE STICKY DATE PUDDING WITH STICKY TOFFEE SAUCE AND VANILLA BEAN ICE CREAM

\$15

ROSEWATER CRÈME BRULEE *(gf)*

WITH VANILLA ICE CREAM AND CARAMELIZED FIGS

\$15

DEATH BY CHOCOLATE

BELGIAN CHOCOLATE FONDANT WITH CHOCOLATE PAINT, CARAMELIZED POP-CORN AND HAZELNUT CHOCOLATE SORBET

\$18

PANNA COTTA *(gf)*

BASIL PANNA COTTA WITH FROMBOISE GEL MACERATED BERRY AND SORBET

\$15

CHEESE PLATTER *(gf)*

CHEF'S SELECTION OF AUSTRALIAN AND INTERNATIONAL CHEESES WITH TURKISH APRICOTS AND FIGS, QUINCE PASTE

\$22