



CRUSTY SOUR DOUGH LOAF W DIPS  
\$8

**ENTREE**

\$18

6 OYSTERS  
NATURAL / MIGNONETTE / KILPATRICK

BALSAMIC CHERRY TOMATO TART – SOFT GOATS CHEESE – CHIVE OIL

ALMOND CRUSTED LAMBS BRAINS – ROASTED SWEET POTATO – TOMATO AND  
CHILLI RELISH – CRISPY FRIED SAGE

LOCAL KING PRAWNS – WHITE ONION PUREE – PINENUTS – PICKLED CURRANTS  
– PARSLEY AND LEMON BUTTER

FREE RANGE CHICKEN AND CHESTNUT TERRINE – CRANBERRY SAUCE – CRISPY  
SOUR DOUGH

GRAVALAX SALMON – SHAVED APPLE AND FENNEL SALAD – FETTA – ORANGE –  
CAPERS – CRISPY CROUTONS

HERB GNOCCHI – SWISS BROWN MUSHROOMS – ASPARAGUS – SHAVED  
PARMESAN

SPICE CRUSTED CALAMARI – WATERMELON AND SHAVED RED ONION SALAD –  
GREEN CHILLI AND PALM SUGAR DRESSING



## MAINS

\$35

GRILLED EYE FILLET — ROASTED GARLIC POTATO PUREE — SAUTÉED GREENS —  
CAFE D PARIS — RED WINE JUS

ALL \$32

### FISH OF THE DAY

INDIAN SPICED LAMB FILLET — SAFFRON POTATOES — CHILLI ROASTED  
TOMATOES — BALSAMIC ONIONS — RAITA

CRISPY SKINNED ATLANTIC SALMON — SWEETCORN AND CHILLI SALSA —  
HORSERADISH MAYONNAISE — POTATO FRITTER

CRISP CONFIT DUCK LEG — POTATO GRATIN — ROSEMARY ROASTED ZUCCHINI  
— PINEAPPLE AND STAR ANISE JUS

CHICKEN BALLONTINE WITH DATE, PINENUT AND FETTA STUFFING — SPICED  
PUMPKIN PUREE — BUTTERED SPINACH

SPICED PAN ROASTED PORK FILLET AND CRISPY BELLY — CARROTS A LA  
GRECQUE — WILTED CHARD — CANDIED GINGER JUS

## SIDE SERVES

\$8

HAND CUT CHIPS W GARLIC AIOLI

FRESH GARDEN SALAD

SAUTEED BROCCOLI W SHALLOTS, PINENUTS AND PARMESAN

CHILLI POTATO FRITTERS W CRÈME FRAICHE



## DESSERTS

\$15

PASSIONFRUIT SEMI FREDDO — CANDIED GINGER MERINGUE — GINGER NUT  
CRUMBLE

PINEAPPLE TART TATIN — TOASTED COCONUT ICE CREAM — PALM SUGAR AND  
LIME CARAMEL

BITTER SWEET CHOCOLATE TART — CANDIED CUMQUATS — ORANGE SORBET —  
DOUBLE CREAM

VANILLA BEAN CRÈME BRULÉE — STONEFRUIT COMPOTE — BISCOTTI

WHITE CHOCOLATE MILLE FEUILLE — SPICED CHERRIES — RED WINE CARAMEL  
— PISTACHIOS

SOUFFLÉ OF THE DAY

SELECTION OF AUSTRALIAN AND IMPORTED CHEESES