



Lunch Menu

Entrees (\$17)

- Freshly shucked Coffin Bay oysters with jalapeno and lime "hot ice"
- Orange and paprika dusted jumbo prawns with a fresh pea, ricotta and mint salad
- Grilled local organic asparagus with fresh black figs, Meredith sheep's milk feta, toasted hazelnuts, upland cress and Banyuls reduction
- Caramelised scallops with boudin noir, cauliflower puree, cress and Banyuls reduction
- Tempura soft shell mud crab with celeriac remoulade, salmon pearls and basil aioli
- Local yellow fin tuna crudo with shaved fennel, ruby grapefruit, avocado mousse and citrus salt
- Local zucchini flowers filled with herbed ricotta, shaved San Daniele ham, pickled grapes & walnuts
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Mains

- Char grilled jumbo prawn Caesar salad with crispy anchovies and shaved Parmesan
\$24
- Crispy pork belly, crab and green papaya salad
roast chili, palm sugar and lime dressing, peanuts and mint
\$22
- Linguini with local prawns, cherry tomatoes, chilli and lemon
\$26
- Pan fried local snapper with pancetta and sage
broccolini, broad beans, ricotta, capers, pinenuts and sultanas
\$29
- Slow cooked Petuna ocean trout with fried corn filled Padron peppers
smoked eggplant puree and roast baby Roma tomatoes
\$29
- Beer battered local snapper with herbed fries, tartare sauce and lemon
\$24
- Dakota vale free range duck confit, truffled potato gnocchi, roast shallots and
asparagus, Banyuls reduction
\$29
- Char-grilled Tajima Wagyu tenderloin with Roquefort butter, roasted sweet potato
and green beans
\$42
- ### Sides
- Local tomato, buffalo mozzarella and basil salad \$8
- Rocket, pear and parmesan salad with olive oil and vincotto \$8
- Herbed French fries with aioli \$7
- Gympie green beans, smoked bacon, Dijon cream \$8
- Warm ciabatta with Nolan's Road olive oil and Parmesan Reggiano \$6.5



Dessert

Fresh blueberry and lemon curd tart
white chocolate quenelle

13

Kenilworth yoghurt panna cotta
crushed strawberries, biscotti and strawberry ice cream

13

Frozen nougat parfait with cherries and pistachios
Ligurian honey jelly and sablé cookies

13

Warm Valrhona chocolate pudding
red wine poached cherries, mascarpone
chocolate, cherry gelato

13

Liqueur affogato with home-made
Prune & Armagnac ice cream

14

Cheese selection

Pont-L'Evêque - washed rind, cows milk, Normandie, France

Le Crottin D'Antan - aged goat's milk, Loire Valley, France

Heidi Gruyere - cow's milk, semi hard, Exton, Tasmania

Bleu d' Auvergne - blue, cow's milk, Auvergne, France

(two cheeses - 15 three- 18 four - 21)

Organic coffee & tea

\$3.80