

## e n t r é e

six oysters, cabernet shallot dressing	24
celeriac and truffle soup	15
prawn and dill tortellini, roast chicken consomme	22
cured ocean trout, cuttlefish salad	19
beetroot, endive, goats curd, watercress	21
sliced beef fillet, horseradish, garlic	21
pork belly, organic egg, toast	20

## m a i n s

cape grim beef fillet, bone marrow butter	36
kingfish, fennel, crab, sunflower seeds	35
blue eye, peas, beans, leeks	35
potato gnocchi, asparagus, parmesan	30
young chicken, green olive sauce	32
lamb rump, colcannon potato	34
pork loin, rillettes, celeriac remoulade	34

## s i d e s

mixed leaf salad	8
green beans	8
mashed potato	8
french fries	8

# FRONT

RESTAURANT



## dessert

maple syrup brulee, dates, shortbread	13
yoghurt and orange semifreddo, orange jelly	14
sultana and almond spiced tart, candied walnut	13
chocolate trifle	13
cheese, quince, lavosh	24
petit fours	8
rose and vanilla marshmallows	7

## restaurant hours

breakfast Monday – Friday	6.30am – 10.00am
breakfast Saturday and Sunday	7.00am – 11.00am
lunch Monday – Friday	12.00pm – 3.00pm
lunch Saturday and Sunday	12.30pm – 3.00pm
dinner Friday and Saturday	6.00pm – 9.30pm
dinner Sunday – Thursday	5.30pm – 9.30pm

## dessert wines and muscat

campbells rutherglen muscat		35
peter lehmann botrytis semillion	9	35

## cognac and port

courvoisier		14
hennessy vsop		14
remy martin		14
hennessy xo		32
galway pipe		10
penfolds grandfather		14
liqueur coffee		12
affogato		14

**FRONT**  
RESTAURANT

EFFECTIVE OCTOBER 2010  
All prices inclusive of GST  
Available 1200-1430 and 1730 -2130