



**entree**

\*PHP

shallot tarte tatin, persian feta quenelle, peninsula honey glaze	16	V	18.4
tharbogang quail, chorizo and white bean cassoulet, roasted witlof	20	GF	23.0
red hill goats chevre, swiss brown mushroom and spinach cigars with creamed Jerusalem artichoke and kumquat preserve	16	V	18.4
seafood taste, tempura coffin bay oyster, scallops cerviche with golden pearls, tasmanian salmon terrine	25		28.75
pressed pork currant pastete, radish and herb salad, pistachio and verjuice dressing	20		23.0

GF = GLUTEN FREE

V = VEGETARIAN

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\*public holiday prices



## mains

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point lamb rack, pressed shoulder, parsnip, pepperonata vinaigrette	34	GF	39.1
spiced cured margret duck fillet, celeriac puree, mushroom duxelle and pomegranate scented jus	34	GF	39.1
grass fed warranambool beef rump medallion, potato pave, sweet beets and box stallion pinot jus	34	GF	39.1
spatchcock two ways; pan roasted breast, confit leg, baby leeks, preserved lemon polenta and PX sherry reduction	32	GF	36.8
ricotta gnocchi, seared courgette, confit tomato and blue cheese veloute	26	V	29.9
hiramasa kingfish, smoked cauliflower cream and winter vegetables	32	GF	36.8

## sides

roasted chat potatoes, garlic, ripped rosemary and pink mount zero salt	6	V/GF	6.9
wild roquette leaves, walnut oil dressing and lemon	6	V/GF	6.9
green beans, shallot and sherry vinaigrette grana parmesan	6	V/GF	6.9

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**dessert**

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<p>michel cluizel chocolate crème brulee, cherry ice-cream and bitter cocoa biscuit</p>	15.5 v	17.25
<p>rum baba, spiced orange syrup and almond milk ice-cream</p>	15.5 v	17.25
<p>pear and macadamia crumble, vanilla custard and honeycomb syrup</p>	15.5 v	17.25
<p>tiramisu, savoiardi triangle, vanilla mascarpone and coffee bean praline</p>	15.5 v	17.25
<p>tasting plate with your selection of the below cheeses served with crisp lavosh, fresh breads, muscatels and fig jam compote</p>		
<p>saint agur</p>	12	13.8
<p>locheil kaarimba</p>	12	13.8
<p>marcel petit comte</p>	12	13.8
<p>choice of 2 cheeses</p>	20	23.0
<p>choice of 3 cheeses</p>	30	34.5

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## liqueur coffee

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butterscotch latte- <i>butterscotch schnapps</i>	12	13.80
scottish coffee – <i>drambuie</i>	12	13.80
french coffee – <i>grand marnier</i>	12	13.80
irish coffee – <i>jamesons</i>	12	13.80
irish cream coffee – <i>bailey's irish cream</i>	12	13.80
mexican coffee – <i>kahlua</i>	12	13.80
jamaican coffee – <i>tia maria</i>	12	13.80
roman coffee – <i>galliano</i>	12	13.80
<b>affogato</b> – ice cream, <i>frangelico</i> , espresso	17	19.55

## ports / tokays / muscat

bodegas toro albala 1982 don pedro ximenez	14	16.10
campbells muscat	12	13.80
campbells liquid gold tokay	12	13.80
redhill estate muscat	9.5	10.92
galway pipe port	8	9.20
penfolds grandfather port	10	11.50

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