

ENTREE

Fresh Shucked Pacific Oysters

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|------------|---------------|----------|
| natural | 21.0 half doz | 36.0 doz |
| mornay | 23.0 half doz | 38.0 doz |
| kilpatrick | 23.0 half doz | 38.0 doz |

Chicken Pâté
with Fennel and Juniper Chutney, Toast
18.5

Hiramasa Kingfish Tartare
with Dill Mayonnaise, Caviar and Crispbread
23.5

Home Made Potato Gnocchi
with Beurre Noisette, Parmesan and Fresh Summer Truffles
21.5

Herb Salted Banyard Quail
with Baby Beetroot, Goats Curd and Olive Crumbs
22.0

Seared Local Scallops
on Roasted Corn and Spring Onion Risotto, Crisp Guanciaie
22.5

Twice Baked Moreton Bay Bug and White Truffle Oil Soufflé
with Vinegar Spinach and Salmon Caviar
26.0

MAINS

Grilled Snapper
with Potato and Asparagus Salad, Sauce Gribiche
38.5

Pan Roasted Barramundi Fillet
with Goujon, Crushed Peas, Prawn and Avocado Salad
40.5

Slow Braised Shoulder of Junee Lamb
with Roasted Pumpkin, Onion Relish and Seeded Mustard Crust
37.5

Roasted Duck Breast and Confit Leg
with Mash and Braised Red Cabbage, Orange Jus
41.5

Char Grilled Kilcoy Beef Fillet
with Potato and Swede Gratin, Café De Paris, Jus
43.5

Crisp Skin Pork Belly
on Celeriac, Apple and Walnut Remoulade, Calvados Jus
38.5

SIDES

all 8.5

Heirloom Tomato, Cucumber and Mixed Leaf Salad

Stuffed Piquillo Peppers (Rice and Goats Cheese) with Toasted Almonds

Mashed Potatoes

Steamed Green Vegetables with Soy and Olive Oil

Chips with Rosemary Mayonnaise and Tomato Sauce

DESSERTS

All 15.0

Flourless Chocolate Pudding
with Hot Chocolate Sauce and Hazelnut Ice Cream

Crème 'Brulee'
filled with Meringue and Fresh Berries

Vanilla Pannacotta
with Cinnamon Beignets, Caramel Sauce

Steamed Date Pudding
with Butterscotch Sauce and Vanilla Ice Cream

CHEESE

all 18.0

served with a selection of crackers
prune and walnut paste and candied quince

Brique d’Affinois (cow)

Full flavoured, rich triple cream cows milk cheese with white and mottled orange mould. Mild mustiness on the nose, with only a hint of ammoniac sharp-notes. Rich, creamy clotted cream flavour with strong butter characters.

A soft yet gutsy hand made cheese.
Produced in the Provence region, France

Papillion Roquefort (ewe)

Roquefort literally means ‘Strong Rock’, a cave ripened raw ewes milk cheese. Crumbly, soft and rich, the cheese melts in your mouth, releasing a strong flavour that is sharp, yet slightly sweet, all balanced by the salty *Penicillium Roqueforti* moulds.

Quickes Clothbound Vintage Cheddar (cow)

Quickes Clothbound Vintage is produced using vegetarian rennet and is matured for up to 18 months. This Vintage Cheddar has bitey and sharp characteristics followed by a tangy finish.
Quickes hand makes cheese using traditional methods.

Yarra Valley Dairy ‘Black Savourine’ (goat)

A traditional goats cheese shaped pyramid.
This cheese that has flavours of roasted nuts, citrus and cooked cream.
Its flavour is full and rounded
The fresh pyramid is coated with ash. Then, the cheese is placed in the maturing room allowing the growth of white mould to grow on the surface. By this stage, the flavours through the cheese have grown and developed.
Its texture is velvety smooth.