

ENTREES

Coffin Bay Oysters

Natural with lemon and black sea salt

\$17.90

Lime, chilli and sweet shallot dressing

\$17.90

Tempura with wakame salad and salmon roe

\$21.00

A mixed selection of oysters

\$21.90

Slipper Lobster Tart

*Slipper lobster thermidor tart baked with cognac mustard,
wilted spinach and carrot puree*

\$19.90

Watsonia Pork Belly

*Twice cooked pork belly, served with eggplant pickle,
bok choy and a tamarind glaze*

\$16.90

Duck

Tea smoked duck breast with orange, mango and fennel salad

\$17.90

Prawns

*Spencer Gulf Moroccan spiced tempura prawns served with carrot
and mango salad with mint, yoghurt and sultana dressing*

\$19.90

Hindmarsh Valley Goat's Curd

*Brulee served with poached pear, pickled beetroot
and toasted walnut bread*

\$16.90

MAIN FARE

Salmon

*Lightly cured pan roasted salmon with
smoked salmon, crab and ricotta ravioli
butternut pumpkin, fennel and radish salad*
\$31.90

Chicken

With sweet smoked tomato glaze, corn polenta and wilted spinach
\$30.90

Barramundi

Pan roasted with saffron potato tian and a clam ratatouille
\$31.50

Duo of Beef

*140gm Angus pure beef fillet served with
braised cheek of beef, potato,
confit garlic, onion puree
and bearnaise sauce*
\$34.00

Mushroom Pithivier

*Selection of mushrooms, caramelised onion, blue cheese and spinach
served on braised lentils with a crumbed egg*
\$26.90

Grill Selection

*Served with pommes William, green vegetables
wild mushrooms in a mustard verjuice sauce
and a port wine jus*

180gm Beef Fillet \$38.50

250gm Porterhouse \$36.00

220gm Rump \$31.90

add tempura prawn \$2.90ea

garlic bug \$4.90ea

SIDES AND SALADS

Broccolini with white anchovies, chilli and garlic

Field mushrooms with garlic butter

Green beans with pancetta and toasted almonds

Greek salad

\$7.50 per serve

DESSERTS

Warm Apple Tart

With rhubarb compote and apple pie ice cream

\$13.90

Chocolate and Cointreau Mousse

Set on hazelnut brownie, served with a citrus salad and a blood orange sorbet

\$13.90

Vanilla Cheesecake

With white chocolate and raspberries

\$14.90

Liquorice Allsort

Saffron creme brulee, pineapple fritters and a liquorice parfait

\$14.90

Cheese and Nuts

Chef selected Australian cheese served with lavosh, water crackers, muscatels, poached fruit and a selection of nuts

\$16.90

Coffees

Short Black, Long Black, Macchiato, Cafe Latte, Cappuccino, Flat White

\$4.50

Teas

Earl Grey, English Breakfast, Green Tea, Peppermint, Lemon, Chamomile, Chai Latte

\$4.50

Hot Chocolate

\$4.50

Liqueur Coffees

(Coffee with a shot of liqueur – whipped cream optional)

Irish- Jameson's Irish whiskey

Italian- Frangelico

Jamaican- Tia Maria

Mexican- Kahlua

\$12.90

Galway Pipe Port \$7.50

Penfolds Grandfather Port \$15.00

04 De Bortoli Noble One

glass \$9.00 bottle \$45.00