

# EST. 1914

## STARTERS

<b>Oysters</b>			
Natural .....	half doz. 15 .....	doz. 25	
Smoked .....	half doz. 18 .....	doz. 30	
<b>Publishers Board</b>			
Selection of smoked and cured meats .....			25

## ENTREE

<b>Scallops</b>			
pan fried, black chorizo, chimichurri .....			19
<b>Local Calamari</b>			
garden salad .....			19
<b>Kingfish Beetroot Gravlax</b>			
salmon roe, lemon pearls, baby capers .....			17
<b>Smoked Beef Tartare</b>			
cornichons, spanish onion, seeded mustard, sous vide egg .....			18
<b>Confit Duck Leg</b>			
sour cherries, cauliflower puree, almond tuille .....			19
<b>Asparagus</b>			
char grilled, semi dried tomato puree, puffed wild rice .....			16

A 10% surcharge applies on Sundays & Public Holidays

## MAIN

<b>Fish of The Day</b> .....	POA
<b>Lamb Rack</b>	
pearl cous cous, tomato puree, fried mint, jus .....	36
<b>16hr Pork Belly</b>	
cauliflower puree, chorizo jam, asparagus, red vinegar pearls .....	35
<b>Eggplant</b>	
tomato & herb stuffed, mozzarella, fresh basil .....	27
<b>Spatchcock</b>	
apricot poached, flaked almonds, wild rice pilaf, chimichurri .....	34
<b>Eye Fillet</b>	
pea puree, baby carrots, jus .....	38
<b>Rib Eye</b>	
smoked & dry aged, green beans, jus .....	45

## SIDES

<b>Confit garlic cracked potatoes</b> .....	10	<b>Mixed leaf salad</b> .....	7
<b>Green beans</b> .....	9	<b>Succotash</b> .....	11
		<b>Fries</b> .....	8

## DESSERTS

<b>Cherry Bombe</b>	
toasted coconut, cherry gel, chocolate ganache .....	15
<b>Lemon Sorbet</b>	
pineapple lime curd, kaitafi .....	15
<b>Picnic</b>	
chewy caramel, toffee almonds, chocolate mousse tuille .....	15

## CHEESE

Choice of cheese served with quince paste, muscatels, roast almonds and lavosh.	
<b>Single Cheese</b> .....	15
<b>Two</b> .....	25
<b>Three</b> .....	35

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