



Appetiser

Wild mushroom cappuccino, truffle oil & prosciutto dust	\$4.00
Pasta Dura bread, parmesan & truffle butter	\$8.00
Homemade Duck liver pate, port syrup & toasted brioche	\$8.00

Entrée

Quail tortellini and consommé, cauliflower purée, abalone & chervil	\$25.50
Crumbed & fried goats cheese, beetroot & sorbet, candied walnuts & mache	\$23.50
Sautéed sea Scallops, squid risotto, sauce rouille, red pepper filaments & baby sorrel	\$26.50
Ocean King Prawns & prosciutto, sweet pea mousse, chives & lemon oil	\$25.50
Tian of tomato, confit shallot, balsamic mushrooms, Persian fetta & basil cream	\$23.50
Pork belly & ballontine, quince & apple, seeded mustard vinaigrette	\$24.50

Palate Cleansers

Vanilla Bean, compressed watermelon & lime	\$3.00
Raspberry Granita, Hazelnut praline & aged balsamic	\$3.00

Mains

Slow cooked eye fillet & cheek, sardallaise potatoes, king mushroom & mustard	\$44.00
Crispy confit duck, butternut pumpkin, eureka lemon & liquorice	\$41.00
Crispy skinned ocean trout, gribiche cream, sauce vierge, baby herb & lemon oil	\$39.00
Crusted slow cooked lamb, garlic polenta, tomato mille feuille & star anise jus	\$39.00
Roasted field mushroom, blue cheese, compressed pear, asparagus & burnt butter	\$37.00
Roasted venison loin, chorizo sausage, onion pithivier, blueberries & reduction	\$43.00

Sides

Roasted baby beets, bacon & sour cream	\$9.00
Kipfler potato chips, aioli & rosemary salt	\$9.00
Minted Pea & fetta salad, mustard dressing	\$9.00



Desserts

Assiette of Chocolate	\$17.00
Carrot Cake, salted cheddar, beetroot & ginger beer emulsion, candied pecans	\$14.50
Peanut butter & jelly sandwich, vanilla bean ice cream	\$14.50
Cherry & bitter chocolate cake, ashed goats cheese, kirsch & rocket	\$14.50
Petit fours	\$12.00
Rocky Road	\$15.00

Cheeses

Fourme d'Ambert

This cheese is from the Auvergne region in France. It is a creamy mild mannered soft blue cheese with piccante & buttery characteristics. It has a raw grey rind and is mild and musty on the nose. With distinct spicy characteristics it has a hint of ammoniac sharp notes.

Queso De Murcia Al Vino

From the Murcia region in south eastern coast of Spain, this Murcian-granadina goat's cheese is a modern style of the traditional semi-cured cheese. With a rind washed in red wine, it develops a burgundy colour and is soft & fruity. The interior has a buttery middle with a hint of barrel.

Camembert De Normandie

From Normandy in France this Camembert is covered in a soft, velvety white mould and its body is a pale yellow which softens towards the outer edges. The rind's mild mushroom aromas are well balanced with the saltiness and supple creamy texture of the cheeses interior.

Kenilworth Cheddar

This handmade cheese from Kenilworth in Queensland is matured for over twelve months. This traditional sharp English style cheddar is slightly crumbly and has a robust flavour

Cheese \$9.00 per portion

Each cheese platter comes with muscatel, homemade lavosh & crispy toast