



starters

seasonal oysters (weather permitted) lemon, chardonnay vinegar	\$4.50 each
duck liver parfait orange thyme butter, shallot and plum marmalade, crostini	\$20.00
goat cheese mousse glazed figs, dried beetroot, prosciutto, balsamic, walnuts	\$22.00
cured salmon nori cream, avocado, cucumber, wasabi sorbet	\$22.00
seared beef tartare tarragon curd, gherkin gel, pickled quail's egg	\$24.00
stuffed zucchini mozzarella, tomato, sourdough crumb, basil	\$18.00

mains

venison fillet parsnip puree, leek, carrots, tamarillo	\$44.00
lamb loin spiced chickpea, caramelized pumpkin, poached pear	\$42.00
beef eye fillet anchovy butter, bacon and potato terrine, exotic mushrooms, black garlic	\$44.00
duck breast swede and granny smith puree, broccolini, persimmon	\$42.00
market fish see wait staff	\$40.00
roasted cauliflower apple and walnut salsa, tea-soaked raisins, walnut mayonnaise	\$35.00
sides roasted baby potatoes seasonal vegetables garden salad	\$10.00 each



desserts **\$18.00 each**

caramel apple

vanilla, buttermilk, caramel, oats, apple sorbet

crème fraiche sorbet

toffee cake, poached pear, thyme, white chocolate, walnuts

chocolate and coffee

chocolate creaux, coffee gel, milk meringue, milk sorbet

dessert cocktail **\$18.00**

tia maria, crème de cocoa, cream

affogato (without Frangelico \$9.50) **\$19.50**

lemon sorbet **\$19.50**

sparkling wine

French cheese selection **\$15.00 each**

Beaufort, hard cow's milk cheese

Brie de Meaux soft, delicate white rind

Blue des Basque, sheep's milk blue cheese

served with walnuts, crackers, preserves, honeycomb, bread

ports

ware's vintage port 2003 (magnum)

dows 10 year old tawny

dows 20 year old tawny

glass

\$17.00

\$27.00

bottle

\$560.00

\$160.00

\$260.00

coffees:

long black, espresso

\$4.50

latte, hot chocolate, cappuccino, flat white

\$5.00

selection of herbal teas

\$4.00

Head chef: Kayne Coubray