



**starters**

**seasonal oysters** (weather permitting) **\$4.50 each**  
lemon, chardonnay vinegar

**chicken liver parfait** **\$19.00**  
spiced ginger crumb, red grapes, walnut, bread

**torched salmon** **\$23.00**  
spinach puree, confit lemon, pine nut crust

**pork jowl** **\$24.00**  
black pudding puree, pickled apples, charred onions, pork puff

**Atlantic scallops** **\$22.00**  
celeriac, pear, almonds vinaigrette

**roasted beetroot** **\$20.00**  
tarragon oil, buttermilk curd, burnt apple puree

**peppered venison** **\$23.00**  
caramelized parsnip custard, crisp parsnip, orange

**mains**

**duck breast** **\$42.00**  
broccoli puree, slender stems, kohlrabi, coconut gel

**glazed beef short rib** **\$40.00**  
onion soubise, crispy onions, baby carrots and roasted half onion

**lamb loin and belly** **\$42.00**  
tomato jam, olive labneh, anchovies, roasted fennel, pickled artichokes

**market fish** **\$40.00**  
see waiter

**beef eye fillet** **\$43.00**  
black garlic, mushrooms, bone marrow, bacon and potato croquette

**potato gnocchi** **\$38.00**  
ricotta, sprout leaves, hazelnuts, parmesan

**sides** **\$10.00 each**

roasted baby potatoes / seasonal vegetables / garden salad

**Head chef : Kayne Coubray**



**desserts** **\$18.00 each**

**caramel milk chocolate ganache**  
salted vanilla ice cream, hazelnut snow

**honey and yoghurt mousse**  
rhubarb sorbet, rosemary crumble

**white chocolate and pumpkin**  
pear sorbet, stilton, walnut brittle

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

**lemon sorbet** **\$19.50**  
sparkling wine

**selection of cheeses** -see wait staff-  
one cheese **\$15.00**  
two cheeses **\$28.00**  
three cheeses **\$40.00**  
served with walnuts, crackers, preserves, honeycomb, bread

<b>ports</b>	<b>glass</b>	<b>bottle</b>
ware's vintage port 2003 (magnum)		<b>\$560.00</b>
dows 10 year old tawny	<b>\$17.00</b>	<b>\$160.00</b>
dows 20 year old tawny	<b>\$27.00</b>	<b>\$260.00</b>

**coffees:**  
long black, espresso **\$4.50**  
latte, hot chocolate, cappuccino, flat white **\$5.00**  
selection of herbal teas **\$4.00**

**Head chef : Kayne Coubray**