



Starters

Seasonal oysters	(weather permitting)	\$4.50 each
Lemon, chardonnay vinegar		
Duck liver parfait		\$19.00
Orange and sherry gel, macadamia nuts, crostini		
Poached prawn cutlets		\$23.00
Tomato chutney, corn and tomato salsa, prawn oil		
Venison carpaccio		\$24.00
Cherry tomatoes, miso mayonnaise, daikon, radish		
Seaweed crusted salmon		\$22.00
Cucumber and apple salad, horseradish yoghurt		
Poached free range egg		\$20.00
Mushroom veloute, crisp potato, truffle oil		

Mains

Glazed duck breast		\$42.00
Carrot puree, grapes, hazelnuts, potato fondant		
Apple cider pork belly		\$40.00
Turnip, smoked apple puree, crackling		
Lamb rack		\$42.00
Eggplant puree, potato gnocchi, courgette, salsa verde		
Market fish		\$40.00
See waiter		
Beef eye fillet		\$43.00
Bone marrow, bacon and potato terrine, mushrooms		
Pumpkin and ricotta ravioli		\$38.00
Pumpkin sauce, pine nuts, cavalo nero		

Sides **\$10.00 each**

Roasted baby potatoes
Seasonal vegetables
Garden salad

Head chef : Kayne Coubray



Desserts **\$18.00 each**

Roasted banana mousse
Lychee sorbet, cashew, honeycomb

Pineapple carpaccio
Lime, blueberries, coconut sorbet

Chocolate and plum
Plum sorbet, chocolate cream, dehydrated milk

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

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