

# Number 5

R e s t a u r a n t

## starters

<b>seasonal oysters</b>	(weather permitting)	<b>\$4.50</b>
lemon, chardonnay vinegar		
<b>chicken liver parfait</b>		<b>\$19.00</b>
cherry jelly, walnut, bread		
<b>poached prawn cutlets</b>		<b>\$23.00</b>
roasted fennel, tomato variations		
<b>spiced cured salmon</b>		<b>\$22.00</b>
apple cucumber, cultured cream, wasabi, vanilla		
<b>beef carpaccio</b>		<b>\$24.00</b>
homemade milk curd, beef fat croutons, pickles		
<b>crayfish ravioli</b>		<b>\$26.00</b>
wilted spinach, pea puree, bisque		
<b>goats cheese mousse</b>		<b>\$19.00</b>
pistachio and miso puree, green apple, pickled beetroot		
<b>mains</b>		
<b>honey and thyme glazed duck breast</b>		<b>\$42.00</b>
smoked pumpkin, kale, confit duck, sprouted lentils		
<b>parma ham wrapped pork fillet</b>		<b>\$40.00</b>
carrot and ginger puree, sesame, winter greens, apple		
<b>lamb rump</b>		<b>\$42.00</b>
caramelised onion, swede, cavolo nero, macadamia puree		
<b>venison bistro fillet</b>		<b>\$44.00</b>
parsnip, butter cabbage, mushroom and venison pithivier, blackberry		
<b>market fish</b>		<b>\$40.00</b>
see waiter		
<b>beef eye fillet</b>		<b>\$43.00</b>
shallot marmalade, confit garlic, celeriac, baby peas		
<b>pumpkin risotto</b>		<b>\$38.00</b>
blue cheese, pinenuts, silver beet, wild rice, parmesan		
<b>sides</b>		<b>\$10.00</b>
roasted baby potatoes / seasonal vegetables / garden salad		



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

**whipped chocolate ganache**

smoked cherry, milk sorbet, malted chocolate crumb

**blueberry sorbet**

caramelised white chocolate, cream cheese, puffed grains

**coconut custard**

pineapple textures, liquorice puree, lychee

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

**\$19.50**

**lemon sorbet**

sparkling wine

**\$19.50**

**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**

ware's vintage port 2003 (magnum)

**glass**

**bottle**

dows

10 year old tawny

**\$17.00**

**\$560.00**

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**