

Entrée

\$14

Warm cauliflower soup, seared scallops and chives

Sydney Rock Oysters (8) freshly shucked, natural or kilpatrick

Citrus-cured Petuna ocean trout, shaved fennel, olives and orange salad

Black Angus beef bresaola, celeriac remoulade and rocket

Pan-seared fresh gnocchi, gorgonzola, radicchio and baby spinach

Twice baked goat's cheese soufflé with gruyère cream

Main

\$24

Pan-fried Atlantic salmon, lentils, spinach and salsa verde

Grain-fed fillet of beef, café de Paris butter, potato fondant, roast carrots

King prawn linguine, chilli, garlic and parsley

Braised shoulder of lamb, minted peas and potato purée

Seared kangaroo fillet, roast beetroot, green beans and horseradish jus

Corn-fed chicken breast, sautéed mushrooms, speck, leek and marjoram

Chargrilled scotch fillet, spinach, potato Dauphine and red wine jus

Sides

\$6

Potato Purée

Hand-cut chips

Fries

Green Salad

Steamed Greens

Dessert

\$14

Chocolate lava pudding with vanilla ice cream – 15 minutes

Citrus crème brûlée and savoirdi biscuits

Buttermilk panacotta with candied orange peel

Cheese platter with lavoche and muscatels (\$18 for 2 people)

Espresso Coffee \$3.50

Selection of Teas \$3.50

Hot Chocolate \$4.00

Peter Lehmann Botrytis Semillon 375ml \$8 glass \$35

Innocent Bystander Pink Moscato 375ml \$7 glass \$27

De Bortoli Noble One 375ml \$53

Galway Pipe Port \$10 glass

Grandfather Port \$14 glass