

Appetizers

Loaf of in house bread with compound butter and accompaniments		5.95
Freshly shucked Pacific oysters	Price each	3.50
Served with your choice of;	(minimum 6)	
Tomato gazpachio and celery (shot glass)		
Lime and coriander dressing		
Champagne and lemon granita		
Natural		
<i>Glass of Bouvet Brut, Saumur, France</i>		14

Entrée

Cream of pumpkin and cardamon soup with saffron mussels		17.5
Confit of salmon with a peppered cucumber salad, horseradish crème		
Fraiche and potato crisps <i>(gf)</i>		18.5
<i>Glass of Paul Jaboulet Parallele 45 Rosé, Côtes du Rhône, France</i>		9
Sandwich of lightly poached slipper lobster with lemon and chive aioli		
Between glass potatoes <i>(gf)</i>		19.5
<i>Glass of Neudorf, Brightwater Riesling, Nelson NZ</i>		11
Mustard glazed pear filled with a goat's cheese curd and a crystallised		
Walnut and celery salad <i>(gf)</i>		17.5
<i>Glass of Danzante Pinot Grigio, Venezie, Italy</i>		9.5
Duck, shallot and five spice ravioli on wilted roquette and plum jus		18.5
<i>Glass of Curlewis 'Bellarine Selection' Pinot Noir, Geelong VIC</i>		10.5
Risotto of butternut squash with a sage beurre noisette and aged		
Pecorino <i>(gf)</i>		16.5
<i>Glass of West Cape Howe, Styx Gully, Chardonnay, Denmark, WA</i>		10
Palate Cleanser		4.5
<i>Ask your waiter for today's selection</i>		

BYO bottle wine only Tues – Thurs, \$4.95 per person
No BYO Friday & Saturday

Main

Roast fillet of blue eye cod with a smoked potato puree, marjoram carrots, Wilted greens and basil oil (gf) <i>Glass of Pennan, Unwooded Chardonnay, Margaret River, WA</i>	37.5 9
Breast of corn-fed chicken with a green pea puree, baby leeks, roasted peach And a walnut gnocchi in burnt butter <i>Glass of Chapel Hill, Verdelho, McLaren Vale, SA</i>	36.5 9.5
60 day aged eye fillet of beef with a root vegetable 'pot au feu', potato fondant, bone marrow and port jus (gf) <i>Glass of Water Wheel, Shiraz, Bendigo, VIC</i>	39.5 11
Seared fillet of ocean trout on tarragon parpadelle served with a shellfish bouillabaisse <i>glass of Curlewis Estate, Bellarine Pinot Noir, Geelong, VIC</i>	38.5 10.5
Four bone rack of lamb with fennel confit, tomato and a shallot Tarte tatin <i>Glass of Ishtar, Grenache, Shiraz, Mouvedre, Barossa Valley, SA</i>	38.5 9.5
Wild mushroom, walnut and camembert tart with spinach and coriander Pesto <i>Glass of Bowen Estate, Cabernet Sauvignon, Coonawarra, SA</i>	32.5 11

Sides

Hand cut stack of potato chip confit	9
Organic mixed leaf salad with a red wine vinaigrette	9
Steamed vegetables with lemon oil and fresh mint leaves	9
Roquette leaves with aged balsamic, blue cheese and hazelnut	9

Experience Menu

Available Dinner Tuesday – Friday

\$89 per person food only

\$120 per person with matched wines

(available for whole table only)

Amuse Bouche

Entrée Sharing Plate for 2

Glass of Bouvet Brut, Saumur, France

Palate Cleanser

Your Choice of Main Course from the following

Roast fillet of blue eye cod with a smoked potato puree, marjoram
carrots, wilted greens and basil oil

Glass of Pennan, Unwooded Chardonnay, Margaret River, WA

Four bone rack of lamb with fennel confit, tomato and a shallot
Tarte tatin

Glass of Ishtar, Grenache, Shiraz, Mouvedre, Barossa Valley, SA

Breast of corn-fed chicken with a green pea puree, baby leeks,
roasted peach and a walnut gnocchi in burnt butter

Glass of Chapel Hill, Verdelho, McLaren Vale, SA

Cheese digestive

Dessert Sharing Plate for 2

Henschke Noble Rot Riesling, Eden Valley SA

Tea / Coffee and Petit Fours

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