



starters & entrées

- focaccia** with dips
tapenade, harissa
olive oil & balsamic glaze \$12.50
- grilled **chorizo** \$14
with chilli oil, **feta**
& marinated **olives**
- fresh shucked **oysters**
natural \$3.50ea
marinated in soy & grapefruit \$4ea
tempura battered \$4ea
- trio of **duck** \$18.00
smoked breast, parfait & rilette
- veal** tartar \$23
with grilled, truffle infused camembert
- sashimi of **salmon** \$19.50
- marinated **kingfish** \$22
- beef **carpaccio** \$23
pesto & parmesan
or mushroom & bacon dressing
- courgette **soup** \$14
with smoked salmon
- pasta & risotto** entrée / main
- seafood **linguini** \$30 / \$36
prawns, squid, mussels & scallop
- pasta **alfredo** \$28.50 / \$34.50
with braised beef cheek & pea puree
- pesto **risotto** \$30 / \$37
with lobster & garlic chips

mains

- pan fried **duck breast** \$37
parsnip puree & red wine jus
- pork** belly & fillet \$33
root vegetables, creamy mashed potatoes
- market fish** market price
pumpkin gratin & lemongrass sauce
- fillet & cheek of **beef** \$37
potato rosti, gingerbread sauce & mushrooms
- barramundi** \$36.50
escabeche with confit of Jerusalem artichokes
- seared **salmon** \$34
basil cream, cauliflower croquette & zucchini
- lamb** rack \$37
cous cous, ratatouille & olive jus
- sides @ \$10**
steamed **greens** ϕ mixed leaf **salad** with red wine
vinaigrette ϕ truffle **mash** ϕ **greek** salad ϕ grilled
asparagus with lemon oil

desserts

- churros** \$12
jellied red fruit & chocolate ice cream
- 185 affogato,** \$12.50
vanilla bean ice cream with an espresso
& shot of frangelico on the side
- rum flavoured **pannacotta** \$12.50
blood orange sorbet & lemon confit
- crème brulee** \$12.50
with flavoured ice cream