

halo

a la carte



freshly shucked oysters

3.5 each

natural

caipiroska, vodka and lime with blood orange sorbet

tarragon butter and brioche crumbs

granny smith apple and champagne salsa

entrées

braised wild rabbit and porcini pie, creamed leek and crisp pancetta 21

confit ocean trout, shaved fennel and asparagus salad, champagne foam, salmon roe 25

marinated carnarvon prawns, cauliflower beignet, turmeric, lemongrass and coconut sauce 24

seared white rocks veal liver, sweet potato mash, onion marmalade, port wine jus 20

garden island mussels, white wine and cream broth, pistou, spring onion bonbon 19

twice baked goat's cheese soufflé, beetroot salsa, black olive sorbet, micro sprout salad 22

soufflé with jamon iberica de bellota 42

crushed green pea tortellini, pumpkin puree, shaved pecorino, truffle oil 21

mains

linley valley pork cutlet, buttered savoy cabbage, mash potato, caramelised turnip, apple sauce	36
grilled pemberton marron, manna crab, chilli, tomato and tagliatelle pasta, shell fish emulsion	44
crisp confit duck leg, pickled cucumber salad, seared abrohlos island scallops, carrot and orange relish	37
grilled fresh fish fillet, sauté shitake mushrooms, asparagus and chive, soy, sesame and ginger dressing	mp
300 day grain fed rangers valley black angus, braised shin tartlet, parsnip mousse, red wine shallots, gremolata	49
salmon degustation	39
<ul style="list-style-type: none"> • tartare with citrus crème fraiche • apple cider cured, lime salsa • surface smoked with sweet mustard and dill dressing • seared with gribiche sauce 	
vine ripened tomato tart, onion jam, persian feta, basil, vincotto dressing	29

sides

rocket, pear and shaved parmesan salad, white balsamic dressing, extra virgin olive oil	10
tomato, buffalo mozzarella, basil, vincotto dressing	16
royal blue potato purée	8
sauté chat potatoes, garlic, rosemary	9
seasonal vegetables, sunflower seeds, garlic, olive oil	8
bread roll, freshly baked	2.5



cheese

Cheese menu arranged by Thomas at Blue Cow

Guilloteau Buche d’Affinois, blood plum dumpling 13

Region: Lyon, France

Made by Fromagerie Guilloteau. A cow’s milk cheese, it has been reinvented as a milder version of a traditional washed-rind goat’s milk cheese once made in the region. Buche d’Affinois is a beautiful smooth, creamy and delicate surface-ripened cheese.

Rouzaire Camembert, quince sorbet, pepper tuille 12

Region: Lyon, France

This classic cheese from Brie has been reproduced by the Rouzaire family in the village of Tournan en Brie. Matured in a wooden box, the chalky centre gradually ripens under the influence of a thin white rind over a period of 4-6 weeks.

Barossa Valley Le Petit Prince, prune and walnut pastille nash, spiced pear paste 14

Region: Barossa Valley, South Australia

A small goat’s milk washed rind cheese, Matured for four weeks, this very unique artisan cheese is mellow when young with a subtle crust. As the cheese matures, the rind becomes slightly grainy and the pate becomes creamy and rich with a full robust flavour.

Quickes Farmhouse Cheddar, cabernet paste, pear and crackers 14

Region: Devon, England

One of the last traditional farmhouse cheddar produces in Devon, UK. Made from cow’s milk, this two year old matured, cloth bound cheddar exhibits all the classic characteristics of well-balanced and crafted cheddar. The flavour is full and smooth, building towards a finish that exhibits a hint of acid on the back palate.

Mauri Gorgonzola Bontazola, willabrand glace fig, lavosh, vincotto 13

Region: Lombardy, Italy

This is an Italian classic. Handed down over thousands of years, the recipe for this blue cow’s milk cheese originates from the town of Gorgonzola. The texture is smooth, with a cream and butter colour interspersed by veins of blue and green.

Queso de Murcia Al Vino, apple and rosemary rice pudding 14

Region: Minorca, Spain

Made in the hot and arid Murcia region of south- east Spain using milk from the Murciano-granadina goat. It is matured with a natural rind, which is washed with local red wines high in tannin. Over three months it develops a distinctive burgundy colour and floral aroma. The interior has a smooth buttery texture, mild and slightly fruity flavour with a hint of the barrel.

desserts

chocolate assiette - chef's selection of chocolate desserts	18
rhubarb and pear crumble, pear sorbet, vanilla bean foam, sangiovese jelly	16
steamed banana and chocolate chip pudding, toffee sauce, pecan nut ice cream	15
macadamia nut treacle tart, white chocolate ice cream, grand marnier sauce	16
spiced apple cake, apple doughnut, cinnamon sorbet, maple anglaise	14

dessert wines

			60ml glass	bottle
2003	Trentham Estate Taminga	375ml	Murray Darling, Victoria	7 31
	Bress 'The Kindest Cut'			
2006	Riesling Muller-Thurgau Gewurtzraminer	375ml	Victoria	~ 37
2006	Alasia Moscato d'Asti	750ml	Piedmont, Italy	~ 39
	Grande Maison Monbazillac			
2004	'Cuvée des Anges'	375ml	Dordogne, France	10 42
2006	Fusta Nova Moscatel	500ml	Valencia, Spain	~ 49
2000	Royal Tokaji ÁTS Cuvée	500ml	Mád, Hungary	14 58
2006	De Bortoli Noble One Semillon	375ml	Riverina, New South Wales	~ 63
2004	Inniskillin Icewine 'Vidal'	375ml	Niagara, Canada	~ 139

muscat & tokay

N/V	Stanton & Killeen Classic Muscat	500ml	Rutherglen, Victoria	10 64
N/V	Stanton & Killeen Classic Tokay	500ml	Rutherglen, Victoria	10 64

port

N/V	Warr's Warrior	375ml	Oporto, Portugal	10 45
N/V	Penfold's Grandfather		South Australia	12
N/V	Penfold's Great Grandfather		South Australia	36

sherry

N/V	Romate Cardenal Cisneros Pedro Ximénez	750ml	Jerez de la Frontera, Spain	11 105
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