

LUNCH MENU - AUTUMN 2007

Entrée

coffin bay oysters - natural with lime / tempura with sauce gribiche	hlf doz 14 / doz 26
salad of calamari, chargrilled asparagus, chorizo and roasted capsicum with balsamic syrup	15
duck, shitake and coriander crepes with asian bean shoot salad	15
brioche and herb crumbed meredith goat's cheese with confit cherry tomatoes and olive tapenade	16
bruschetta of grilled fremantle sardines, red onion, cos lettuce and quail egg	16

Main

fish of the day	market price
open lasagna of roasted forest mushrooms, asparagus and parmesan with chervil cream	25
roast de-boned quail with israeli couscous, glazed apples, chestnuts and poultry jus	26
rack of lamb with pommes anna, dutch carrots, creamed spinach and rosemary jus	29
chargrilled eye fillet of beef, rostí of braised oxtail and sweet potato with a red wine jus	29

Sides

seasonal vegetables / mix leaf salad / oregano chips	7
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Dessert

vanilla crème brulee with plum compote and crostoli	14
poached rhubarb set in jelly with vanilla panacota and pistachio praline	15
chocolate and strawberry terrine with liquorice parfait and mint syrup	15
grand dessert - an assortment of exquisite desserts made daily	28

Cheeses

assorted australian and imported cheeses with fig and walnut toast	half plate 18 / full plate 29
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DINNER MENU - AUTUMN 2007

Coffin Bay Oysters

natural with lime	hlf doz 14 / doz 26
tempura with sauce gribiche	hlf doz 15 / doz 27

Entrée

bríoche and herb crumbed meredith goat's cheese with confit cherry tomatoes and olive tapenade	16
roast de-boned quail with israeli couscous, glazed apples, chestnuts and poultry jus	17
seared scallops with artichoke and mint pesto, frissee and crispy duck skin salad	17
prawn ravioli with spiced crab bisque, chorizo and rockmelon	18
herb and fetta crepes with smoked trout, fennel salad and horseradish mayonnaise	18

Main

fish of the day	market price
open lasagna of roasted forest mushrooms, asparagus and parmesan with chervil cream	25
seared duck breast with paris mash, red cabbage and prosciutto parcel with a port jus	27
poached pork fillet with crisp pork neck, cauliflower puree and aromatic muscatel jus	28
roast lamb rack with pommes anna, dutch carrots, creamed spinach and rosemary jus	29
chargrilled fillet of beef, rosti of braised oxtail and sweet potato with truffle hollandaise	29

Sides

seasonal vegetables / mix leaf salad / oregano chips	7
chargrilled asparagus with balsamic suryp and extra virgin olive oil	8

Dessert

vanilla crème brulee with plum compote and crostoli	14
poached rhubarb set in jelly with vanilla panacotta and pistachio praline	15
chocolate and strawberry terrine with liquorice parfait and mint syrup	15
grand dessert ~ an assortment of exquisite desserts made daily	28

Cheeses

an assortment of australian and imported cheeses with fig and walnut toast	
2 persons	18
4 persons or more	29

Six Course Degustation

coffin bay tempura oysters with sauce gribiche	
prawn ravioli with spiced crab bisque, chorizo and rockmelon	
fish of the day	
roast de-boned quail with israeli couscous, glazed apples, chestnuts and poultry jus	
chargrilled fillet of beef, rosti of braised oxtail and sweet potato with truffle hollandaise	
chocolate and strawberry terrine with liquorice parfait and mint syrup	
without wines to match	75
with wines to match	110

TAPAS - AUTUMN 2007

mixed olives with truffle oil and crusty baguette

8

keftethes with a tomato and basil coulis

9

half shell black mussels with chilli and herb crumb

12

portuguese chorizo with tzatziki

12

meredith goat's cheese bruschetta with tomato and basil

12

prosciutto with virgin olive oil and cornichons

14

chargrilled eye fillet and rosemary skewers

14

duck, shitake and coriander crepes

15

chilli and lime calamari with asian been shoot salad

15

bruschetta of freemantle sardines, red onion and quail egg

15

mini plate of charcuterie

18

