

## ENTRÉE

Market Select Oysters, Freshly Opened Served Natural with Champagne Escallot Vinegar

Provencale Fish Soup, Prawns, Rouille And Sourdough

*21.5*

Slow Cooked Duck and Porcini Mushroom Pie, Chestnut Glaze

*23.9*

Pan Seared Canadian Scallops , Corella Pear, Pork Belly And Muscatels

*23.5*

Truffled Duck Liver Pate, Spiced Beetroot, Port Jelly and Toasted Brioche

*19*

## PASTA

King Crab and Brandade Cannelloni, Tomato Relish and Lobster Cream

*Entrée 22.5/ Main Course 33*

Caramelized Pumpkin And Persian Feta Ravioli, Mustard Fruits & Crisp Sage Butter

*Entrée 21 /Main Course 29*

Linguine of Crystal Bay Prawns , Roquette , Garlic, Chilli and Lemon Butter

*Entrée 23 / Main Course 33.9*

Risotto of Smoked Ham Hock, Pea and Lemon Thyme

*Entrée 22 / Main Course 32*

## MAIN COURSE

Grain Fed Angus Fillet of Beef, Savoy Cabbage, Roesti, Café De Paris Butter

*36.9*

Pan Roasted Norwegian Salmon, Cauliflower Mash, Glazed Spring Onions, Beurre Rouge

*36.5*

Grilled Baby Barramundi Fillet, Potato Puree, King Browns, Forrest Mushroom Crème & Sorrel

*35.5*

Pan roasted Lamb Cutlets Polenta Dusted, Pumpkin, Peas , Mint and Goats Cheese

*34.9*

Rolled Fillet of "Organic" Pork , Creamed Potato ,Baby Carrots , Pomeroy Mustard

*34.5*

250Gm, 180 day Aged Grain Fed New York Sirloin, Paris Mash, Horseradish and Béarnaise

*35.9*

## SIDE DISHES 9.5

◆ Mixed Leaf Salad, House Dressing ◆ Sautéed Green Beans, Broccoli, Thyme and Almonds

◆ Potato Gratin ◆ Shoestring Fries, Rosemary Salt

◆ *A Gratuity of eight percent will be added to Tables of Eight or more*