

entrée

baked buffalo mozzarella eggplant, ligurian olives	17
Jerusalem artichoke soup oyster fritter, crème fraiche	18
grilled prawns, chorizo fennel puree, bouillabaisse	19
seared scallops potato gnocchi, sage brown butter	20
quail 2-ways steamed breast, confit of leg, forestiere sauce	18
rabbit pie chestnut puree, sour cherry jus	20

main course

wild mushroom risotto crispy goats cheese, zucchini flower, truffle oil	27
pancetta wrapped jewfish skordalia, red wine jus	33
barramundi kipfler potato, roman beans, tarragon salsa	33
pan fried duck breast pickled cumquats, bitter leaves, orange dressing	34
slow cooked pork neck cauliflower puree, honey mustard	30
beef tenderloin horseradish gratin, roasted trussed tomato	34

side dishes

green leaf salad	8.0
steamed vegetables almond butter	9.0
vine ripened tomato bocconcini, rocket	9.0
chat potatoes rosemary salt	9.0

dessert

rhubarb crumble vanilla cream	16
caramel glazed apple crème patissiere tart	15
chocolate fondant strawberries, vanilla ice cream	17
star anise panna cotta spiced pineapple, sesame seed crisp	16
australian cheese selection pear compote, lavosh	19