

Lunch & Dinner Menu

Entrée

Cream of parsley soup, crumbed goat's cheese, garlic croutons & crayfish vinaigrette

Seared scallops, oscietra caviar, soured apple, crisp kipflers & young watercress

Braised Burgundy snails, crisp confit garlic, lardons, champignons & parsley mousse

Yellowfin tuna 'au poivre', coriander seed, celeriac and apple remoulade, beignet of oyster

Chicken liver & foie gras pâté, parsley purée, soft cooked quail egg and pickled shallots

Veal sweetbreads, fresh Australian morel mushrooms, yabbies, peas, wilted cos lettuce & yellow wine

Main

Crisp skin fillet of salmon, Jerusalem artichokes, confit shallots, spinach, crisp caper berries

Olive oil poached Hapuka, white asparagus, French girolles, green sauce & onion cream

1824 Angus Rump, pommes frites, English watercress & Maitre d'hôtel butter

Braised veal sweetbreads, fresh Australian morel mushrooms, yabbies, peas, wilted cos & yellow wine

Roasted Gippsland rabbit, basil, crisp salt cod, caper and piperade sauce

Pearl barley 'risotto', globe artichokes à la barigoule, Dutch carrots, fine herbs, fennel pollen

Sides

Mixed leaf salad, walnut vinaigrette

King Edawrd cocktail potatoes, herb & parsley butter

Green and white asparagus glazed with extra virgin olive oil

Hand cut chips

Braised spring cabbages

Dessert

Valrhona chocolate torte, salted caramel & passionfruit sorbet

Soufflé of blood orange, cream cheese sorbet

Cannoli of strawberry cream, jelly, rhubarb & basil

Pistachio cassonade, almond praline & apricot sorbet

Petit fours

Prunes in Armagnac (Sarlat, France) served with vanilla ice cream and espresso

European farm house cheese- 40g serve, lavosh, muscatel raisins, quince paste