

## **Freshly Shucked Live Oysters**

\$4.5 each min 6

- Natural with Lemon and Nigella Salad *(C)(LF)*
- Wild Swan Vodka and Yarra Valley Salmon Roe *(C)(LF)*
  - Grilled Crab Gratin *(C)*

## **Entrees**

\$25

### **Blue Manna Crab Cappuccino**

Crab claw, cucumber and sourdough sandwich

### **Gidjigannup Marron cocktail *(C) (LF)***

Tomato and shellfish granita

### **Andalucían Traditional Paella *(C)***

Roast Callasparra rice with saffron, rabbit, house cured Chorizo and escargot

### **Peanut Crusted Tofu *(V) (LF)***

Red lentil and coconut soup, scorched onion oil

### **Confit leg of Poussin *(C)***

Soft white maize, desert lime veloute, cured sauerkraut

*Low fat (LF), Vegetarian (V), Coeliac Friendly (C)*

## **Mains**

\$40

### **Local Organic Beef Fillet a la Perigordienne**

Oxtail croquette, smoked tomato béarnaise

### **Glamorgan Sausage (V) (LF)**

Root vegetable purée, caramelised red onion compote and tempura of leek

### **Boyup Brook Suckling Pig**

Roast loin, slow braised jowls, crisp belly, apple cider fluid gel, parsnip and macadamia nut veloute

### **Pan Fried West Australian Pink Snapper (C) option available**

Leek and saffron pommes puree, roast pepper nantua sauce

### **Dardanup Milk Fed Lamb**

Crisp rillet, cutlet and 24 hour braised breast, swede puree, onion and thyme subouis, and Welsh cawl

## **Side Orders**

\$13

Baked Fennel and potato gratin (V) (C)

Russian salad with Wild Swan Vodka dressing and Gingin quail eggs (V) (C)

Roast pumpkin and Gippsland blue salad, Jerez sherry vinegar and roast walnuts (LF) (C)

Dutch carrots, French beans, Truffled honey and roast almonds (V) (LF) (C)

Selection of home made breads served with house made accompaniments (V)

*Low fat (LF), Vegetarian (V), Coeliac Friendly (C)*

## **Desserts**

\$17

### **Coffee and Doughnuts**

Traditional, handmade, Portuguese doughnuts,  
Espresso jelly and organic coffee mousse

### **Orange and Cardamon Rice Pudding**

Curried Banana fromage Blanc, mango savarin

### **Rocky Road in a Glass (C)**

Vahlrona chocolate granita, home made marshmallow  
And caramelised peanuts

### **Summer Berry Crumble**

With house churned Swan valley honey and fromage Blanc sorbet

### **Rhubarb and Vanilla Bean Panna cotta (C) option available**

With sliced fresh local fruits and gingerbread tuille

## **Locally Roasted Organic/Fair Trade Coffee**

Short Black, Long Black, Flat White, Cappuccino, Latte, Macchiato \$5.5

Organic Hot Chocolate, Café Affagatto, Mocha, Vienna \$7.5

## **Organic Loose Leaf Teas**

\$5.5

English breakfast, Earl Grey, Peppermint, Camomile, Darjeeling, Green Tea

## **Liqueur Coffee**

\$14.5

### **Kahlua Affagatto**

Kahlua and coffee over home made ice cream

### **Highland**

Whiskey, Drambuie, cream and coffee

### **Creamed Butterscotch**

Baileys, Butterscotch Schnapps, cream and coffee

### **After Dinner Mint**

Crème de Menthe, Vodka, Organic Hot Chocolate

## Dear Friends Exclusive Cheese Platters

### **Queso Traditional Oveja Al Romero \$18**

Region: La Mancha Spain

Milk: Ewes

Description: This traditional semi hard ewes' milk cheese takes its shape from the small wicker baskets once used from draining the fresh curds. The young cheese is smothered with a coat of rosemary, and this slowly infuses the sweet, creamy texture with the flavour of the herbs.

### **Queso Tradicionales Valdeon D.O. (Denominacion de Origen) \$18**

Region: Spain

Milk: Cows and goats milk

Description: This mixed-milk blue cheese is made from 90 per cent cow's milk and 10 per cent goat's milk which encourages the cheese's unique flavour characteristics. Additionally, 3 to 4 months ripening in the natural limestone caves that line the surrounding mountains provides a natural airborne blue mould that is transmitted to the cheeses when they are pierced. When almost mature, the cheeses are wrapped in sycamore leaves that hold the rich, crumbly texture together for transport down from the mountains. Quite strong and aromatic, Valdeon lingers long on the palate.

### **Soignon Chevre Log \$16**

Region: Poitou-Charentes France

Milk: Goats

Description: This pleasingly predictable fresh chevre is hand made by the Soignon Dairy Group, an organization that has existed as a brand since 1895. Buchette is a popular export cheese because of its consistent quality and long shelf life. It has a soft, flaky texture, and creamy flavour balanced by acidity and a slight lemony aftertaste.

### **Rouzaire Jean Grogne \$16**

Region: Ile de France, France

Milk: Cows

Description: A triple cream cheese from the Rouzaire family in the northern region of Tournan. This rich smooth cheese exhibits a pale, tight pate yet balanced full flavour. The exterior develops straw like colours and ripens from the outside in.

### **Quickes Farmhouse Cheddar \$16**

Region: Devon England

Milk: Cows

Description: One of the last traditional farmhouse cheddar producers in Devon, UK, the Quickes family has been farming in Devon for nearly 400 years. 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 pate is dense, compact and golden in colour, firm yet not dry or crumbly. The flavour is full and smooth and builds towards a finish that exhibits a hint of acid on the back palate.

### **Full Cheese Selection \$49**

A taste of all the above cheeses

All served with house made crisp bread, a spiced fruit paste, and fresh fruit