

soup. \$ 14.50

**field mushrooms, olive toast, rocket, parmesan,
truffle oil & lemon.**

**bouillabaisse with mussels, scallops & prawns,
grilled sour dough & rouille.**

**ricotta gnocchi, confit tomatoes, peas, basil &
candied pine nuts.**

**sous vide tuna, zucchini, pecorino, preserved
lemon, parsley, olives & salsa verde.**

**grilled quail, porcini sformato, potato crisps &
shaved parmesan.**

**serrano ham, date purée, apple & witlof salad &
grissini.**

\$ 24.50

**seared ocean trout, herb mash, braised radicchio,
caramelised golden shallots & veal glaze.**

**liquorice-spiced pork belly, swede purée, apple
compote & cavolo nero.**

**rabbit wrapped in smoked bacon, baby fennel,
pear, watercress, walnuts & tarragon.**

**gippsland lamb loin, shaved brussel sprouts,
shiitake mushrooms & garlic purée.**

\$ 39.50

**cape grim eye fillet of beef, truffle pomme anna,
green beans, button onions & bone marrow butter.**

grilled white fish, clam chowder & green asparagus.

\$ 42.50

**roast celeriac, wild rocket, honey vanilla dressing.
heirloom tomatoes, goat's cheese, basil, vincotto
& olive oil.**

green leaf salad, french dressing.

\$ 9.50

chips & aioli.

\$7.50

*One bill per table
GST inclusive 10%*

warm chocolate & banana parcel, choc malt ice cream & cocoa coulis.
sticky black rice pudding, poached figs, cardamom & rosewater biscuits.
coconut cake, mango mousse & milk gelato.
mascarpone tart, poached strawberries & almond sherbet.
citrus assiette

- **lemon white chocolate mousse & lemon curd.**
- **orange & almond cake & orange campari sorbet.**
- **kaffir lime brûlée.**

affogato al caffe, frangelico & biscotti. \$ 16.50

cheese selection, pears, sardinian crisp bread & quince paste.
- choice of one \$14.00 / two \$16.00 / three \$18.00 -

vittoria cinque stelle coffee \$ 4.50
t2 tea – selection of leaf & herbal \$ 4.00
liqueur coffees \$ 9.50

- dessert wines by the glass -

2007	elderton 'botrytis' semillon	riverina, n.s.w	12.00
2007	heggies 'botrytis' riesling	eden valley, s.a.	13.00
2006	telmo rodriguez 'mr' moscatel	d.o. malaga, spain	16.00

- fortified wines by the glass -

seppeltsfield 'para, grand'	barossa valley, s.a.	8.00
seppeltsfield 'para, single vintage 1987'	barossa valley, s.a.	15.00
penfolds 'grandfather' liqueur tawny	barossa valley, s.a.	22.00
valdespino 'el candado' pedro ximenez	jerez, spain	10.00
campbells 'liquid gold' tokay	rutherglen, vic	13.00
campbells 'classic' muscat	rutherglen, vic	13.00

- An extensive collection of digestives, dessert & fortified wines is available on the wine list -