

LUNCH

Entree's \$16-20 (No BYO. 10% Surcharge on Sunday)

Duck & pistachio terrine, toasted sour dough & condiments	16
Braised baby octopus, cuttlefish ink linguine, fennel, orange & red wine	17
Crispy Boarder Ranges rabbit, sauce gribiche & baby beetroot leaves	21
Bouillabaisse, rouille & baguettes	22
Salad of Roy de Vallees, asparagus & prosciutto	16
Seared foie gras, confit tomato, roast eschalots, Fleur de sel de Guerande MP & 20 year old balsamic vinegar	

Mains \$29

Pan fried Kingfish fillet, tapenade, smoked eggplant puree, fennel & avruga	29
Grain fed beef tenderloin, chicory, frites & anchovy butter	29
Roast breast & confit of Thirlmere duck, roast beetroot, tomato & walnuts	29
Char grilled Yellow Fin Tuna, celeriac remoulad, sauce vierge & flowers	29
Roast riverina lamb rump, cannellini beans, confit garlic & rosemary jus roti	29
Whole duck and accompaniments served for four people Order three days in advance	180

Sides

Pommes Frites	8
Sautéed carrot & chick peas with lemon and parsley	8
Mixed leaf salad with herbs & vinaigrette	8
Sour Dough, Balsamic Reduction & EVOO	3pp

DINNER

Entree's Entrees \$16-\$22, Dinner \$34-\$40

Swordfish carpaccio & tartare with gazpacho

Tallegio & radicchio with hazelnuts, cepes & cabernet sauvignon vinegar

Terrine of Venison with pickled beetroots & sour dough

King prawn cocktail with confit lemon & salt water

Roast Kurobuta pork fillet, fennel, sour cherry & pomme fondant

Seared Foie Gras, confit tomato, roast eschalots, Fleur de Sel de Guérande & 20 yr old balsamic vinegar

Mains

Steamed pink snapper, scallop & pork dumplings, morel & tarragon

Roast breast & confit leg of Thirlmere duck, black fig, king brown mushrooms, juniper jus

Milk fed rack of Veal, white polenta, summer vegetables & Foie Gras sauce

Pan fried Petuna Ocean Trout, lentils, Meredith sheep's milk yoghurt, cucumber & Avruga

Ox fillet with yabbies, eschalots, trompette de morts, spinach & red wine
Whole duck and accompaniments served for four people (order 3 days in advance - \$180)

Sides

Pommes frites with sumac salt

Warm chick pea & carrot tossed with lemon & parsley

Mixed leaf salad with herbs & soy - lemon dressing

Sour dough, balsamic vinegar & virgin oil

BYO Wine only Wednesday - Friday: Corkage \$10/bottle. Sundays attract a 10% surcharge.

DESSERT

\$14 - \$16

Chocolate & hazelnut torte, milk chocolate sorbet & frangelico

Pavlova, tamarillo, passionfruit & mascarpone

White chocolate creme brulee, rhubarb & pistachio

Blood orange souffle, biscotti & campari sorbet

Dessert platter for 2 (strawberries, pavlova, brulee)

Cheese w/ muscatels & lavosh crackers (1, 2 or 3 Cheese) MP

Coffee & petit fours

DEGUSTATION

6 courses \$100, with matching wines \$150

Amuse Bouche

Swordfish carpaccio & tartare with gazpacho

Tallegio & radicchio with hazelnuts, cepes & cabernet sauvignon vinegar

Steamed pink snapper, scallop & pork dumplings, morel & tarragon

Roast breast & confit leg of Thirlmere duck, black fig, king brown mushrooms, juniper jus

Milk fed rack of Veal, white polenta, summer vegetables & Foie Gras sauce

Sour cherry soufflé, biscotti & Bellini

Coffee, tea & petit fours