



### **Entree**

Freshly shucked oysters served natural, eschalotte & chardonnay vinaigrette or Nam Jim dressing	3.5 ea
Bruschetta of roasted red capsicum, goats cheese & black olive oil	14
Pepper crusted Terrarossa beef carpaccio w shaved Pecorino & white truffle oil	17
Duck liver parfait w port wine jelly & baby pickles	18
Twice baked gorgonzola soufflé w watercress & radicchio salad	18
Southern spiced fish & crab cakes w lemon aioli	17

### **Main**

Martello Fish 'n Chips w tartare sauce	29
Atlantic salmon fillet w ratatouille & a cherry tomato sauce	35
Braised duck in forest mushroom broth w handmade gnocchi	34
Beef cheeks & champ served w red wine reduction	32
Seared chicken breast w sweet potato & crisped prosciutto	35
Hand made roast pumpkin ravioli w sage butter & pine nuts	26

### **Sides**

Rosemary salted French fries w aioli	8
Mesclun leaves w palm sugar vinaigrette	8
Sautéed green beans	8

### **Dessert**

Warm dark chocolate fondant w orange ice cream	15
Quince & mascarpone tart with fresh double cream & quince syrup	13
Spiced panacotta w sauce anglaise & red wine poached pear	15
Selection of local & imported cheeses w port marinated muscatels	24