

# Something to start

Freshly shucked oysters Natural or Crisp prosciutto, semi-dried cherry tomato, shallots, white balsami	3.50 each
Potato gnocchi, roast butternut pumpkin, sage, beurre noisette	16
Traditional Hopkins River beef tartare w/ garlic croutons	17
Warm tomato consommé, crab tortellini, smoked haddock salad	19
Seared scallops, boudin noir, avocado salsa verde	18
Rabbit & foie gras terrine, brioche, truffled honey buffalo curd	20
Twice-cooked pork belly, lentil, apple & raddichio salad with cidar dressing	17
Charcuterie plate for two	18 each

# Mains

Suckling lamb – mini leg roast, cutlet & ragout with a warm salad of kipfler potatoes, peas & mint	38
Oven roasted chermoula poussin, preserved lemon & pistachio cous cous, jus gras	32
Mignon of Hopkins River eye fillet, field mushroom & sweet potato pie, sauce poivade	39
Beer battered King George whiting, fat chips, lemon & condiments	33
Duck confit, braised red cabbage, black eyed beans, pinot noir jus	29
Pan fried John dory, red capsicum tapenade, asparagus, parsnip puree	32
Raviolo of oxtail cauliflower puree, bourgignone garnish, red wine jus	29
Veal rack, remoulade of celeriac, beurre Montpellier	38
Vegetarian Assiette	29

\* Please ask your waiter for suggestions regarding dietary requirements

# The extras

Rocket, fennel, parmesan with extra virgin olive oil & lemon juice	7
Mixed green salad, chardonnay dressing	7
Wilted spinach, pinenuts, sultanas, sherry vinegar	7.50
Crushed kipflers & herbed butter	7.50

BYO every Wednesday night - no corkage

# The sweetener



Assiette of chocolate	18
Mille-Feuille of short bread, strawberry & hang-op with strawberry soup	16
Churros-Spanish donuts, pedro chocolate sauce, raspberry couli & clotted cream	14
Summer fruits, coconut sorbet & tuille	16
Crème Brûlée with light muscovado sugar	14

## Cheese

Selection of three cheeses - 50 grams 9.00 per serve

Delice de Bourgogne - Triple Cream

Farmhouse Cheddar

Papillon Black label Roquefort- Blue Mould