



Ala Carte Dinner Menu

Entrée

Veal tongue and pork terrine, citrus marmalade, sourdough
2009 Reichsrat Von Buhl Riesling, Pfalz Germany 8.5

Chicken and speck Ballantine, celeriac puree, quince gel
2010 Bourke Street Pinot Noir, Canberra District NSW 9.0

Braised ox tail ravioli, puy lentils, mushroom consommé
Pennyweight La Serena Oloroso Sherry, Beechworth VIC 8.0

Seared Queensland prawns, braised leeks, dill,
orange and fennel salad
2009 Mt Majura Sparkling Chardonnay Pinot Noir, Canberra District ACT 9.0

Butter puff pastry tart, roasted baby vegetables, olive tapanade
2009 Ministry Series Chardonnay, Canberra District NSW 9.0

Main

Roasted pumpkin and ricotta gnocchi, rocket and macadamia pesto,
leatherwood honey roasted pears
2010 Ocean Eight Pinot Gris, Mornington Peninsula VIC 11.0

Free range roasted chicken breast, thyme potato fondant,
roasted field mushrooms
2009 Girlan Pinot Bianco, Alto Adige Italy 11.0

Rare roasted kangaroo fillet, parsnip puree, beetroot and horseradish
remoulade, chive spatzle
2008 Jed Malbec, Mendoza Argentina 9.0

Crispy skin Tasmanian salmon fillet, roasted capsicum, aubergine, tomato
compote, bone marrow jus
2008 Lerida Estate Merlot Cabernet Franc, Canberra District ACT 10.0

Daube and fillet of beef, Paris mash, dutch carrots,
creamed brussel sprouts
2008 Rutherglen Estate Mourvedre Shiraz Grenache, Rutherglen VIC

Sides

Steamed broccoli, beans, peas and toasted almond butter 9.5

Fried Kipflers, aioli 9.0

Slow roasted quince, forme d'ambert, walnut, baby spinach salad 10

Two Course Fixed Price 55.0

Three Course Fixed Price 68.0

No split bills. 3% Surcharge on Diners and American Express

Menus are subject to change