



Appetizers and soup

Roast tomato soup, pesto oil	14
Caesar salad, reggiano shaving, garlic croutons	16
Avocado and crab salad, cold cucumber soup	18
Wild rocket, vine ripened tomatoes, goat cheese	16
Duck rillettes, cornichons, toasted sourdough	18
Salmon, lemon mascarpone, grilled zucchini terrine	22
Seafood platter – For two	65
Tasmanian or Sydney rock oysters – ½ doz	20
<i>Natural - shallot vinegar</i>	
Baked Harvey bay scallops, garlic, herbs	19

Main courses

Asparagus and chive risotto	24
Confit pork belly, cauliflower puree, scallops	32
Pan-fried veal tenderloin, fondant potato, foie gras, bordelaise sauce	48
Spinach, goat cheese tortelloni, basil oil, light garlic cream	24
Tasmanian Cressy Farm roasted rack of lamb, crushed mint peas, garlic and rosemary jus	36

From the wood fire oven

King prawns, squid ink vinaigrette	32
Swordfish, clams, mussels, leeks, Tomato and fennel ragout	32
Crispy skin salmon, broad beans and cherry tomato	32
Murray River mullet, escabeche style	30



From the grill

Beef

Gippsland	Tenderloin	200gram	38
Gippsland	Rib of beef on the bone	450gram	48
Gippsland	Sirloin	200gram	32
Wagyu	Rump steak - marble 9	200gram	38

Veal

Milk fed veal cutlet	220gram	40
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Lamb

Tasmanian Cressy Farm lamb cutlets	200gram	32
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Chicken

Lillydale Chicken breast	200gram	28
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Fish

Grilled whole baby snapper,	500gram	38
Tasmanian Salmon	200gram	28

Sauces and condiments

Béarnaise, mushroom cream, pepper sauce, bordelaise, café de Paris butter

Pommery, Dijon and English mustard, horseradish cream

Sides

Mashed potatoes	7
Steak fries	
Sautéed green beans, shaved shallots	
Roasted garlic and rosemary potatoes	
Rocket and parmesan salad	
Mixed salad	
Sautéed garlic spinach	
Steamed asparagus	



Desserts

Frozen orange parfait, berry compote, orange crisp Summer berry pudding, raspberry coulis	16
Trio of chocolate - fondant, tart, white chocolate mousse	
Vanilla crème brulee	
Pistachio cake, poached rhubarb	
Selection of ice-creams and Sherbets	
Vanilla, strawberry, chocolate, coffee, rum and raisin ice-creams	
Mango, berries and lemon sherbets	

Australian - International cheese

Donnybrook Farmhouse Cheese – Pasterello Hard sheeps milk, Victoria	8/50g
Ashgrove cheese – Traditional Cloth Mature Cow's milk, Tasmania	8/50g
Tarago River – Stsrzelecki Blue Goat's milk, Victoria	12/50g
Roquefort Ewes milk, Roquefort-sur-Soulzon, France	12/50g
Brie de Nangis Cow's milk, Ile de france, France	12/50g