

chef/owner: michael moore
head chef: reid hingston
restaurant manager: frank datsuns



dinner two courses \$85

including hand rolled 'ficelle' light sourdough bread, girgar butter, murray river salt

for the table: \$12

ligurian & kalamata olives warmed with fennel, garlic, herbs

entree

grilled yamba prawns, shaved fennel, white anchovies, pomegranate, sorrel aioli

seared scallops, kingfish, shallot crumb, roasted garlic aioli, mache

shaved zucchini salad, asparagus, taleggio cream, parsley, romesco sauce (v)

sydney rock oysters, freshly shucked, lemon, mignonette dressing

quail breast, chicken parfait, prune puree, hazelnut, cress salad, chicken jus

mains

steamed local snapper, shaved green-lip abalone, spinach, preserved lemon, olive

crispy skin reef barramundi, carrot puree, baby sorrel, green pea, lemon emulsion

oven roasted pork belly, apple vanilla puree, brussel spouts, braised fennel

grilled duck breast, charred sweet corn, braised endive, lentil, black vinegar

white polenta, borlotti beans, zucchini flowers, goats curd, nasturtium, salsa verde (v)

corn fed chicken breast, portabello, chest nut mushrooms, asparagus, tarragon jus

angus beef fillet, spinach puree, king mushrooms, purslane, cepe crumb

from the grill

sirloin on the bone 400g, wagga nsw (add \$25)

rib eye 400g, riverina nsw (add \$22)

all steaks served with your choice of café de paris, béarnaise, or french mustard – and one side

sides

sauté garlic green beans, lemon & parsley \$12

double cream & butter mash potato \$12

mixed green leaf salad, house vinaigrette \$10

endive, persian feta, cucumber, radicchio salad \$14

heirloom salad caprese \$14

shoe string fries \$10

desserts \$21

raspberry soufflé, strawberry sorbet, chantilly cream

limoncello cheesecake, candied lemon, cardamom syrup

caramelised figs, hazelnut, toasted brioche, praline ice-cream

chocolate \$25

chocolate is indulgent, rich and comforting.
we use only the very best lindt chocolate from switzerland

hot chocolate soufflé -70% ecuador

dark chocolate sauce, dark cocoa, chocolate hazelnut ice cream

grand cru chocolate cake

honeycomb, pistachio ice-cream, salt caramel

selection of local & international cheeses \$30

brie: jindi triple cream (vic) blue: cropwell bishop stilton (uk) washed rind :taleggio (italy)

cheddar: mafra cheddar(uk) semi hard: murcia al vino (spain)

served with soy & linseed bread, kalamata olive bread, walnut and raisin bread and organic water crackers

coffee made as you would like \$6

campos artisan coffee 100% arabica "superior blend"

tea by mariage freres (france) \$5

english breakfast, earl grey, marco polo, orange pekoe, vanilla, bolero, relaxation mint