



TREASURY

starters

Crisp fresh calamari with spicy dipping salt and lime	\$18e / \$27m
Hot roast olives scented with thyme and smoked paprika (<i>vegan</i>)	\$9
Trio of house made dips with warm grilled ciabatta (<i>vegan</i>)	\$9
Today's market selected oysters, freshly shucked with lemon	\$3.50 each
Oysters with grilled smoked bacon and HP sauce	\$3.80 each
Fries with roast garlic aioli	\$10
Rillettes of wild rabbit with dried-artisan salami and herbs with grilled toast	\$16

entrée

Yellow fin tuna warmed in olive oil, smoked caponata, almond coulis	\$17
Silken butternut pumpkin soup enriched with foie gras and tarragon (<i>vegetarian option available</i>)	\$15
Sauté of scallops, mussel butter and root vegetable remoulade	\$18
Crispy pork belly confit, apple and ginger puree, apple salad and calvados jus	\$15
House-made orrechiette marinara with saffron	\$20e / \$32m

main

Loin of lamb roast with cumin, eggplant wrapped polenta and honey jus	\$35
Pan-roast barramundi with an extra virgin sauce of vegetables and dill	\$34
Wagyu beef cheek softened with sherry, truffled chick pea puree and chick pea sprout salad	\$33
Twice cooked free range chicken breast with carrot noisette, baby leeks and jus grais	\$34
Carnaroli risotto of preserved tomato, melting buffalo mozzarella with basil beignet (<i>vegetarian option available</i>)	\$29

from the grill with rendered Spanish onion and jus

MSA beef tenderloin 200gm	\$36
MSA beef sirloin 250gm	\$34
MSA beef rib eye 300gm	\$36
Free range chicken breast	\$30

sides (*vegetarian*)

Hand cut chips	\$9
Brussels sprout and root vegetable coleslaw	\$7
Crushed kipfler potato, oregano, roast shallot	\$8
French Fries	\$7
Garden salad in lemon dressing	\$7
Rocket with balsamic shallot dressing and reggiano cheese	\$9
Broccolini with herb butter	\$7

dessert

Spiced panna cotta with roast fruits and saffron syrup	\$14
Belgian chocolate ganache with freeze-dried berries, olive oil and vanilla bead sea salt	\$15
Warm rhubarb and pear crumble with pouring custard	\$14
Pan fried apple semolina cake with brandy sauce and cinnamon ice cream	\$16
Caramelised citrus custard with lemon and basil sorbet	\$14
Four premium cheeses and accompaniments	\$22