

# A la Carte Menu

## To Start

- Stone baked Turkish bread with traditional labneh, dukka & maldon salts \$8.5  
Trio of house made dips with continental breads \$12.5

## Small Plates

All \$17.0

- Caramelized five onion & brique d'affinoise triple brie cheese veloute, chive crème, crusty house made dinner roll  
Pan seared scallops served with fennel & thyme salad, confit garlic foam  
House made potato gnocchi, gorgonzola cream, spinach leaves & toasted walnuts  
Traditional caesar salad, warm poached egg, prosciutto shard & anchovies  
Chicken & duck liver parfait, brioche melbas, truffle salt

## Larger Plates

All \$34.5

- Chefs fish of the day, Spanish herb salad & saffron butter creme  
Free range organic chicken breast, risotto of smoked bacon & Kalamata olives  
Tasmanian salmon fillet, herb potato puree with lemon emulsion  
Oven roasted noisette of Mandalong lamb, cannelloni of zucchini & curry spiced eggplant caviar  
Spiced haloumi cheese & tomato lasagne, truffle scented gryere cheese crust

## From the Char Grill

All \$34.5

- 30 day air dried premium eye fillet with red onion jam & potato shard  
High country sirloin, truffle infused potato puree, parmesan crumbed enokitake mushrooms

## Side Dishes

All \$6.5

- Truffle infused potato puree  
Fries, confit garlic aoli & tomato sauce  
Rocket & pecorino cheese dressed in fresh lemon  
Pan fried mushrooms with garlic & lemon thyme  
Tossed salad leaves with balsamic emulsion

## To Finish

All \$14.0

- Espresso coffee semi freddo, Cenci biscotti, caramel hazel nuts  
Lavender & honey panna Cotta, pistachio tuille  
Saffron & anise poached pear, vanilla oranges, raspberry compote  
Spanish style donuts, chocolate shards & fairy floss  
Chefs hand selected cheese of the day (30 grms)

Any 2 courses \$42.5

Any 3 courses \$54.5

*Not available in conjunction with any other offers*

## Snack Menu

Wagyu Beef Burger	\$15.0
100 % premium Wagyu beef patty with fresh garden leaves and fried free range egg served with chips	
Duo of house made dips with fresh continental breads	\$8.5
Chicken caesar roti bread wrap	\$12.0
House made vegetarian spring rolls, trio of dipping sauces	\$12.0
Wild lime and Soy chicken mini drum sticks	\$12.0
Fries with garlic aioli and tomato sauce	\$6.5
Willows local cheeses plate	\$12.0
Brie, blue and cheddar cheese served with dried fruit and crackers	

Not available in conjunction with any other offers  
Available lunch and dinner