

A LA CARTE MENU

ENTREES	
Oysters Sydney rock oysters freshly shucked, red wine vinaigrette	3.5
Heiloom tomatoes asparagus, buffalo mozzarella, balsamico	18.00
Alaskan king crab salad vermicelli, coriander, mint, watercress, ruby grapefruit	23.00
Fresh figs gorgonzola, artichoke, jamon serrano, musclun	19.00
Smoked salmon, fresh asparagus, dill mayonaise kipfler potatoes, green beans, tomato, poached egg, dill	19.00
Chicken liver & foie gras pâté, sauternes marmalade, melba toast	19.00
Seafood chowder prawns, scallops, crab meat, fish fillet	21.00
MAINS	
Baked barramundi fillet chorizo, tomato fondue, olives, bocconcini	36.00
John dory fillet grilled, prawns, broccolini, lemon oil	36.00
Pork belly 12 hours slow cooked, apple puree, broccolini, sauce charcutière	32.00
Confit of duck babay bog choy, ginger, star anise, braised red cabbage, plum sauce	32.00
Prime fillet steak Rossni pâté, celeriac mash, forestiere mushroom, sauce madeira	36.00
Tuscan risotto semi dried tomatoes, capsicum, artichokes, rocket	26.00
Lobster ravioli salmon mousseline, pawns, basil olive oil	23/34
SIDES	
Mixed leaf salad	8.00
Sauteed potatoes	9.00
Potato purée	8.00
Steamed vegetables	9.00
<p>Fully licensed & B.Y.O. Wednesday - Friday. No B.Y.O. Saturday Bottled wine corkage 7 per person A group booking for more than 10 people will incur a 10% surcharge of total bill</p>	