

Dinner Menu Updated seasonally

Complementary Amuse Bouche

Entree

\$18.00

Szechuan salt & pepper squid, green paw paw, caramelized pork, peanut, nam jim.

\$19.00

Braised red wine beef cheeks, celeriac puree, radish, eggplant & walnuts.

\$19.00

Twice baked goat's cheese souffle, garlic butter snails, fried leek.

\$18.00

Pumpkin & beetroot tart, cashew, papita, dukkah, kale crisps, mustard cream

\$19.00

Besan battered tandori king prawns, flying fish caviar, cucumber, yoghurt, chick pea puffs.

Main

\$36.00

Confit duck leg, duy puy lentils, pork & rice cabbage roll, carrot puree.

\$39.00

Spiced rub eye fillet with mushroom ragout, Yorkshire pudding, onion & garlic puree, mustard and grebiche butter.

\$36.00

Crisp skin ocean trout with squid ink noodles, zucchini ribbons, chilli & coriander dressing, tapioca crisps.

\$33.00

Pumkin gnocchi, alla Romana, pine nuts, riccotta, peas and parmesan emulsion.

\$34.00

Corn-fed chicken breast, mushroom duxelle, kale, cauliflower puree and asparagus.

Dessert

\$16.00

Steamed almond pudding, butterscotch sauce, Frangelico ice cream, praline.

\$16.00

Roast sesame infused ashed goat's cheese, quince paste, lavoche & date loaf.

\$16.00

Vanilla bean ice cream sundae, chocolate sauce, chantilly cream and almond & coconut crunch.

\$16.00

Chocolate mousse cake with peanut caramel, caramelized banana, honeycomb, chocolate fudge crumble.

\$10.00

Affagato - A scoop of vanilla bean ice cream with espresso coffee & biscotti

\$16.00

Lemon brulee tart, sheep's milk yoghurt sorbet, watermelon jelly, tear drop meringue, raspberry drops.

