

Breads

Toasted Sourdough \$9
Garlic butter & chive oil

Assiette of Breads \$12
Roasted pumpkin, Mediterranean salsa & truffled goats cheese

Entree

Venison & Confit Garlic Pithivier \$16
Corn Mousse, minted peas & red wine sauce

Braised Pork Belly \$18
Seared scallops, salted capers, salmon roe & chive dressing

French Goat Chèvre \$16
Hazelnuts, fig, vino cotto & apple salad

Tasmanian Pacific Oysters by 9 \$26
Choose from the following

Lychee granita
Blood orange granita
Apple & green tea granita
Kilpatrick
Natural

Poached Local Bug Tail \$18
Crab tian, cucumber & blood orange oil

Chorizo & triple cream brie aranchini \$15
Chilli dipping sauce, almond & nashi pear salad

Saffron, Seeded Mustard & Crocodile Salad \$19
Crisp vegetable, soft herbs & noc charm dressing



Mains

Confit White Rabbit & Foie Gras Sausage \$35
Hazelnut spätzel, asparagus & port raisin reduction

Cape Grim 250g Black Angus 180day Grain Fed Beef Tenderloin \$39
or
Cape Grim 400g 60day Grain Fed Rib on the bone
Roasted kipfler potato, mushroom ragout, shallots & spec salad

Peppered Lamb Rack \$36
Almond & chive gnocchi, zucchini, broccolini & juniper berry jus

Oven Prepared Salmon Fillet \$33
Skordillia, stone fruit salad & sticky red claw lobster

Galantine of Spatchcock \$29
Cinnamon & pecan stuffing, red currents, mango & daikon salad

Butternut Pumpkin & Honey ravioli \$24
Asparagus, pine nuts, tomato & brown butter sauce

Seafood Risotto \$36
Prawns, scallops, bug meat, red claw lobster & toasted walnuts

Seafood Assiette \$75
Chef's selection on the day

Sides

Green Salad w Greek feta \$5

Broccolini w almonds & brown butter \$6

Roast chat potatoes \$5

Beer battered fries w garlic aioli \$5

*** One bill per table ***

Public Holidays incur a 15% surcharge

Menus are subject to change without notice

Please email for updated menus