

Breads

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| Artisan Breads Served with Lescure Sea Salt Butter | 10.00 |
| Turkish Bread with dips | 12.50 |

Entrée

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| Small salt cod fishcakes, roasted garlic aioli, frisee and lemon | 13.00 | |
| Ox tongue, piccalilli, grilled red onion and watercress salad | 12.00 | |
| Clear chicken soup, forest mushroom agnolottis | 12.00 | |
| Ceviche of ocean trout, pickled daikon, shiso cress | 14.00 | |
| Grilled local prawns, merguez sausage, chilli vinegar, mache leaves | 17.00 | |
| Stuffed piedmontese capsicum, smoked mozzarella, aged balsamic vinegar | 13.00 | |
| Oysters: Natural | per a pair | 4.00 |
| Oysters: Soy and mirin | per a pair | 5.00 |

Mains

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| Roast kangaroo fillet, pickled red cabbage, king oyster mushrooms, dressed asparagus | 37.00 |
| Braised Chinese pork belly, seared scallops, choi sum, pickled ginger, crackling | 34.00 |
| Truffled leek and gruyere tart fine, herb salad | 28.00 |
| Chargrilled scotch fillet, cavalo nero, pommes anna, madiera and truffles | 39.00 |
| Breast of duck, raviolo of leg, Jerusalem artichoke puree, silverbeet, mustard fruits | 38.00 |
| Crisp skin Tasmanian salmon, celeriac puree, fennel and apple salad, salsa verde with peas | 33.00 |
| Fish of the day- speak to your waitperson | POA |

Sides

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| Cauliflower mornay | 8.00 |
| Cavallo nero, bacon | 8.00 |
| Crushed kipfler potatoes, olive oil and herbs | 8.00 |
| Dressed green beans | 8.00 |
| Garden salad | 8.00 |
| Hand cut chips, aioli | 8.00 |

Desserts

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| Date and almond frangipane tart, crème fraiche | 15.00 |
| Mille feuille of roasted swan valley strawberries, crème patisserie, vin cotto | 15.00 |
| Peach and amaretti biscuit trifle | 15.00 |
| Cherry clafoutis, rum and raisin ice cream | 15.00 |
| Jaffa parfait, Seville orange sable biscuit | 15.00 |
| Selection of Cheeses, walnut bread and pressed dates | 21.00 |