

Entrée

**Warm Coffin Bay oysters
with crispy pork, dried scallop and chili
\$3.00 each**

**Roasted duck roulade, pear puree
and duck fat potatoes
\$17.00**

**Warm mushroom salad, dijon cream
and basil fritters
\$15.00**

**Spring Bay mussels with a tomato, red wine and
merguez risotto
\$15.00**

**Wild rabbit tortellini, onion cream
and rabbit reduction
\$16.00**

**Warm stuffed pigs trotter, crisp pigs ear
and apple salad
\$16.00**

Main course

**Murray cod 'sous-vide',
slow poached scallop mousse,
fennel and avocado
\$31.00**

**Venison loin, venison and eggplant dauphin,
garlic cream and rosemary potato puree
\$33.00**

**Roasted pumpkin and goats cheese rotolo,
crisp fried sage leaves and nut butter
\$29.00**

**Poached Salt Bush lamb loin with a choko and green
olive barigoule
\$32.00**

**Smoked pork kassler, braised cabbage
and spaetzle noodles
\$32.00**

**Seared Black Angus fillet,
caramelised vegetables and carrot petal salad
\$34.00**

**Roasted sweet potato with bacon vinaigrette
\$5.00**

**Garlic wilted spinach
\$5.00**

Cheese

Soignon Goat Brie– Originating from Poitiers, France. This is a soft, mild and creamy cheese with just a hint of goat.

Borough Market Wensleydale– Hailing from the Yorkshire Dales this is a semi hard cows milk cheese. It has a light crumbly texture and characteristic acidity on the palate.

Meredith Blue– This was Australia's first ewes milk blue cheese. Typical of many farmhouse cheeses varies with the season. Currently semi hard, ivory coloured and lightly flecked with blue mould.

**\$10.00 per 50g serve or
3 cheeses for \$21.50**

**Ask to see our extensive range
of Vintage Port, Muscat and Tokay**

Dessert

**Warm passionfruit sponge,
passionfruit custard and sweet and sour cream
\$12.50**

**Lamington ice cream, vanilla marshmallow
and chocolate sable
\$12.50**

**Banana mousse with praline,
tuille and hazelnuts
\$12.50**

**Orange blossom and golden syrup dumplings with
orange blossom icecream.
Please allow 20 minutes
\$12.50**