

Lightly Spiced Butternut Pumpkin Soup, Coconut, Lime and Crab Cannelloni	17
Braised Pigs Head Ballotine, Black Pudding, Apple Purée, Pedro Ximenez Reduction	21
Seared Scallops, Hiramasa Kingfish, Black Olive, Tomato Sponge, Sauce Vierge	23
Crispy Skinned Salmon, Liquorish Salt, Crab Rémoulade, Citrus Dressing	23
Potato and Quail Rosti, Roasted Breast, Foie Gras Butter, Red Wine Jus	25
Cured Ocean Trout, Pickled Cucumber, Wasabi Ice Cream. Soy Jelly	19
Lamb Loin, Pressed Lamb Breast, Parsnip, Sweetbread Beignet, Rosemary	39
Pancetta Wrapped Tasmanian Salmon, Cauliflower Puree, Vanilla Froth	36
Organic Black Angus Beef Fillet, 12 Hrs Braised Boneless Oxtail, Bone Marrow Croquette, Creamed Savoy Cabbage, Sauce Soubise	45
Seared Duck Breast, Puy Lentil Ragout, Artichoke Puree, Smoked Tomato	40
Pan Fried Barramundi, Broad Beans, Pancetta, Baby Beetroot, Asparagus, Herb Pistou	40
Vegetarian Option Available Upon Request	m.p
Sautéed Kipfler Potatoes, Herbed Butter	13
Salad of Roquette, Cherry Tomato, Red Onion. Fetta, Pine Nuts, Champagne Vinaigrette	13
Steamed Asparagus. Truffle Oil	13
Rhubarb/ Raspberry Crème Brûlée, White Chocolate Ice Cream, Sablé Biscuit	14
Vanilla Pannacotta, Beetroot Jelly, Burnt Honey Cannelloni	15
Soufflé du Jour. Please Enquire (15 Minutes)	14.5
Hand Made Ice Cream/Sorbet	13
Cheese Selection, Please Enquire	m.p

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