

## PLEASE NOTE

- Listed food costs apply for each seated guest including children unless they are a baby in a high-chair. (NB Fri/Sat lunch menu has individually priced items, with a \$50pp minimum food charge.)
- Conditions may apply for group bookings of more than 6 guests.
- 15% surcharge applies on all gazetted NSW public holidays, if we open.

## LUNCH on SUNDAY

DINNER on SUNDAY

N.B. LONG WEEKEND SUNDAY DINNER 3 COURSES \$95

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Fresh home-baked bread made with tarragon + honey is served after you order

### To start

Carpaccio of grass-fed Angus beef fillet, tapenade, green peppercorns, cherry tomatoes, watercress salad	GF
Saffron mussel chowder with smoked trout, chorizo, horseradish cream, side of tempura tiger prawns	
Pan-seared scallops, avocado, diced marinated salmon, tatsoi cress salad, mild wasabi mayonnaise	GF
Puff-pastry feuilleté of Jannei Bûche Blanc goat's cheese, fennel watercress salad, macadamias, hazelnut vinaigrette	
Salad of smoked duck breast, black pudding, pickled pear, witlof, date fig lime chutney, Cumberland sauce	GF
Thyme-marinated silken tofu, confit tomato, roast pumpkin, mushroom, zucchini, lemon, garlic	GF

### Main course

Pork tenderloin fillet, creamy mash, tomato capsicum relish, basil pesto, black olive butter	GF
Tasmanian salmon fillet, papaya salad, sprouts, tomato, snow peas, nuóc chám dressing	GF
Breast of free-range chicken, baby spinach, cannellini beans, shiitake mushroom, prosciutto shard	GF
Lamb back-strap fillet, cous-cous, tomato capsicum relish, raita, veal jus MR/Med only	<b>+\$6</b>
Grass-fed Angus beef tenderloin 180g, roast Desirée potato, mushroom duxelle, braised lentils, Madeira jus	GF <b>+\$8</b>
Warm salad of roast pumpkin, houmus, bok choy, green beans, tomato capsicum relish, champagne vinaigrette	GF
Side dishes:      mixed green vegetables \$12                      green salad, champagne vinaigrette \$12	

### Dessert

Chocolate almond torte, pistachio ice cream, Chantilly cream	GF
Warm caramelised cinnamon banana puff-pastry tart, coconut ice cream	<b>+\$6</b>
Light citrus cheesecake of Jannei curd, hazelnut praline base, caramelised fig	GF
Medjool date pudding, Corella pear, candied ginger pineapple, butterscotch, vanilla ice cream	
Affogato vanilla-bean ice cream + espresso coffee + liqueur	
Amaretto   Bailey's   Benedictine   Butterscotch Schnapps   Cointreau   Drambuie   Frangelico Glayva   Grand Marnier   Grappa   Kahlua   Sambucca   Tia Maria	
Vanilla-bean ice cream sundae, fresh strawberries, croquant wafer with chocolate fudge sauce <b>OR</b> butterscotch sauce <b>OR</b> strawberry coulis	
Cheeses: brie, matured cheddar, blue; quince paste, muscatels, lavoche, crackers	GFA <b>+\$6</b>

GF Entirely gluten-free

GFA Gluten-free available on request