

PLEASE READ - IMPORTANT INFORMATION

- We currently serve lunch and dinner on Fridays, Saturdays and Sundays only.
- Please check for public holidays, we may not be open.
- Dinner arrivals are between 6pm-8.30pm, Sunday lunch arrivals are between 12pm-2.30pm.
- Overall guest numbers are limited by current NSW Public Health requirements.
- Limited numbers mean that standard food costs apply for EVERY seated guest including children unless they are a baby in a high-chair.
- Our maximum booking size in the main dining room is 6 guests.
- We also have a private dining room which accommodates 8-10, and a covered verandah which accommodates up to 20 in warm weather. Conditions apply for group bookings.

DINNER on FRIDAY

3 COURSES \$75

DINNER on SATURDAY and Sundays of long weekends

3 COURSES \$85

LUNCH and DINNER on SUNDAY

3 COURSES \$75

*Some guests prefer only 2 courses and are very welcome, however fixed prices apply for all diners



At lunch on Fridays and Saturdays we have individually-priced dishes, including some more casual items. Minimum food charge is \$35pp for all diners.

MENU

Home-made honey and tarragon bread is served after you order

To start

Cream of cauliflower soup, truffle oil, blue cheese, crème fraiche, rye toast and 3 premium natural oysters on the side	
Pan-seared scallops, avocado, salmon caviar, marinated salmon, tatsoi salad, palm sugar dressing	GF
Crêpe: herbed crêpe, gruyère cheese, smoked Kassler ham, garlic cream	
Smoked salmon, celeriac remoulade, asparagus tips, orange segments, mustard-seed dressing	GF
Carpaccio of grass-fed Angus beef fillet, olive tapenade, cherry tomatoes, watercress salad, shaved parmesan	GF

Main course

Warm asparagus salad, Jannei curd, shaved fennel, toasted macadamias, pomegranate, champagne vinaigrette	GF
Pork tenderloin, caraway, juniper, caramelised apple, black pudding, baby spinach, veal jus	GF
Confit of duck Maryland, duck sausage, 5-spice, pear, black cherries, minted jus	GF
Lamb back-strap fillet, baba ganouj, Desirée potato, olives, rosemary jus Niçoise	GF +\$6
Roast Tasmanian salmon fillet, Jap pumpkin, grilled eggplant, coriander, laksa coconut cream	GF
Grass-fed Angus beef tenderloin 180g, creamy mash, braised lentils, Dutch carrot, salsa verde, herb butter	GF +\$6

Side dishes: green vegetables \$9 green salad \$9

GF Gluten-free available on request

Vegan choices available on request

Desserts

Vanilla-bean pannacotta, seasonal berries, berry coulis, mango sorbet	GF
Warm orange pudding, pineapple, candied ginger, crème fraîche	GF
Pear and apple almond crumble, vanilla-bean ice cream, English custard	+ \$6
Affogato vanilla-bean ice cream + espresso coffee + liqueur Amaretto Bailey's Benedictine Butterscotch Schnapps Cointreau Drambuie Frangelico Galliano Glayva Grand Marnier Grappa Kahlua Sambucca Tia Maria	
Medjool date shortcrust tart, fig syrup, Chantilly cream, pistachio ice cream	
Warm caramelised banana cinnamon puff-pastry tart, coconut ice cream	+ \$6
Vanilla-bean ice cream sundae, fresh strawberries, croquant wafer with chocolate fudge sauce OR butterscotch sauce OR strawberry coulis	
3 cheeses, Maggie Beer quince paste, muscatels, lavoche, crackers	+ \$6 GF
Double cream brie Kingfisher Creek - Adelaide Hills, SA	
Cloth-matured cheddar Maffra - Gippsland, Victoria	
Blue Tarwin - Berry's Creek, Victoria	

GF Gluten Free available on request

NB Vanilla ice cream contains gluten, but those desserts where vanilla is standard
can be made GF if we change to a flavoured ice cream or sorbet

Hot drinks

Vittoria coffee, loose-leaf teas, hot chocolate served with a home-made chocolate	\$7
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