

- Dinner arrivals are between 6pm-8.30pm, we close at 11pm.
- 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 6 or more guests.

DINNER on FRIDAY and SUNDAY

3 COURSES \$85

DINNER on SATURDAY

3 COURSES \$95

Also dinner on Sundays before public holiday Mondays

Some guests may prefer only 2 courses and are very welcome, however these prices apply for all diners.

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

TO START

Cream of asparagus soup, truffle oil, cheese straw, 3 premium natural oysters on the side	GFA
Pan-seared scallops, tempura zucchini flower, avocado, cannellini bean purée, prosciutto shard, gremolata	GFA
Thyme-marinated silken tofu, confit tomato, pumpkin, mushroom, lemon, garlic	GF
Prawn, avocado, marinated salmon, salmon caviar, sauce Marie Rose	GF
Shaved prosciutto crudo, Jannei curd, melon, mango, macadamias, hazelnut dressing	GF
Carpaccio of grass-fed Angus beef fillet, beetroot, capers, horseradish mayonnaise, cress witlof and endive	GF

MAIN COURSE

Warm asparagus salad, tomato capsicum relish, baked polenta, blue cheese, fennel, cress and endive	GF
Pork tenderloin, braised red cabbage, mash, Dutch carrot, minted veal jus	GF
Roast Tasmanian salmon fillet, bok choy, shiitake mushrooms, wakame, beurre blanc	GF
Breast of free-range chicken, mash, muscatels, garlic grapes, asparagus, almonds, rosemary jus	GF
Lamb back-strap fillet, ratatouille, basil pesto, baked polenta, Madeira jus	+ \$6 GF
Grass-fed Angus beef tenderloin, roast pumpkin, onion jam, veal sweetbreads, herbed butter, red wine jus	+\$6 GF
Side dishes: green vegetables \$12 mesclun-mix green salad \$12	

DESSERTS

Vanilla-bean pannacotta, passionfruit, mango, kiwifruit, lychee, mango sorbet	GF
Chocolate mousse Genoise, Belgian dark chocolate ice cream, croquant wafer, Kahlua syrup	GFA
Medjool date pudding, poached Corella pear, candied ginger and pineapple, butterscotch, vanilla ice cream	
Affogato : a scoop of vanilla-bean ice cream + espresso coffee and your choice of liqueur on the side	
Warm caramelised banana cinnamon puff-pastry tart, coconut ice cream	+ \$6
Vanilla-bean ice cream sundae, croquant wafer, chocolate fudge sauce OR butterscotch sauce OR strawberry coulis	
3 cheeses, Maggie Beer quince paste, muscatels, lavoche, crackers	+ \$6 GFA
Double cream brie, blue, cloth-matured cheddar	

GFA Gluten Free available on request

GF Entirely gluten-free