

## ENTREE

### Coffin Bay Pacific Oysters

natural	18.0 half doz	32.0 doz
mornay	20.0 half doz	34.0 doz
kilpatrick	20.0 half doz	34.0 doz
champagne sorbet	20.0 half doz	34.0 doz

Hiramasa Kingfish Tartare  
with Avocado Cream, Osetra Caviar and Crispbread  
22.5

Sautéed Breast and Fried Legs of 'Banyard' Quail  
with Gnocchi in Red Wine Butter and Endive, Orange Salad  
19.5

Chicken Pâté  
with Blood Orange Marmalade, Macadamia Toast  
17.5

Risotto of Black Truffle and Mushrooms  
with Fresh Goats Curd and Micro Herbs  
19.0

Seared Hervey Bay Scallops wrapped in Pancetta  
on Sweet Pea Puree with Salmon Caviar and Beurre Blanc  
19.0

Twice Baked Moreton Bay Bug and White Truffle Oil Soufflé  
with Vinegar Spinach and Salmon Caviar  
24.5

## MAINS

Ballotine of Chicken and Fennel Salami  
with Mash, Sautéed Chantrelles, Jus Gras  
34.5

Seared Goldband Snapper  
with Buttered Asparagus, Sweetcorn and Guanciale  
36.0

Pan Roasted Baby Barramundi Fillets  
with Tomato, Red Pepper, Cucumber and Prawn, Gaspacho Consommé  
35.5

Slow Braised Shoulder of Junee Lamb  
with Roasted Pumpkin, Onion Relish and Seeded Mustard Crust  
34.0

Roasted Duck Breast and Confit Leg  
with Mash, Roasted Beetroot, Orange and Micro Herbs  
36.5

Pan Roasted Beef Fillet  
with Roasted Eggplant Relish, Roesti  
38.0

Assiette of Berkshire Pork  
'Brique with Honey Mustard, Smoked Fillet and Pear Salad,  
Belly with Crackle and Mash'  
35.0

## SIDES

all 8.5

Salad of Spinach, Tomato, Olive, Crisp Capers and Pepitas

Stuffed Piquillo Peppers (Rice and Goats Cheese) with Pine Nut Crumbs

Mashed Potatoes

Steamed Green Vegetables with Soy and Olive Oil

Chips with Aioli and Tomato Sauce

## DESSERTS

All 13.5

Flourless Chocolate Pudding  
with Hot Chocolate Sauce and Vanilla Ice Cream

Crème Brulee  
of Lemon Meringue, Citrus Compote

Poached Peach Melba  
'peach, raspberry, almonds, ice cream'

Coconut Milk Pannacotta  
with Coconut Rum Jelly, Fresh Mango and Madeleines

Steamed Date Pudding  
with Butterscotch Sauce and Vanilla Ice Cream

# CHEESE

all 16.5

## Isigny Sainte-Mere Brie (cow) with Duxelle and Sauterne Jelly, Toast

Produced in the Normandy region of France, Isigny Sainte-Mere is renowned for its exceptional dairy products in particular its pure white milk which is used to create this hand ladled Brie.

The cheese has a thick, pure-white rind and a custard yellow, soft texture. As it ages, it becomes more buttery and slightly sticky, with a mellow, creamy flavour.

## Bleu d'Auvergne AOC (cow) with Home made Red Wine Jelly and Apple Slices, Lavoche

Bleu d'Auvergne is produced in the 'Massif Central' between Puy-de-Dôme and Cantal, an area characterized by volcanic soil. The smell of Bleu d'Auvergne is strong, the texture is creamy and the taste is spicy with flavours of grasses and wild flowers.

## Quickes Clothbound Vintage Cheddar (cow) with Quince Paste, Water Crackers

Quickes Double Gloucester is produced using vegetarian rennet and is matured for up to 18 months. This Vintage Cheddar has bitey and sharp characteristics followed by a tangy finish.

Quickes hand makes cheese using traditional methods.

## Queso Murcia Al Vino (goat) with Candied Pears, Black Pepper and Lavoche

Made in the hot, arid Murcia region on the South East coast of Spain; Murcia Al Vino is made using milk from the Murcian-Granadina goat. This cheese is a traditional semi-cured cheese of the region. It is matured with a natural rind, which is washed with local red wines high in tannin. Over a period of 3 months it develops a distinctive burgundy colour and floral aroma. The cheese has a smooth buttery texture, mild and slightly fruity flavour with a hint of the barrel.