

## 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

Chicken Pâté  
with Blood Orange Marmalade, Macadamia Toast  
17.5

Kingfish Ceviche  
with citrus, crisp baby capers, Osietra Caviar and crouton  
20.0

Pan Fried Potato Gnocchi  
with Swiss Brown Mushrooms, Pistachio Pesto and Porcini Crumbs  
18.5

Herb Salted Banyard Quail  
with Baby Beetroot, Goats Curd and Olive Crumbs  
19.0

Seared Local Scallops  
on Roasted Corn and Spring Onion Risotto, Crisp Guanciaie  
19.5

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

## MAINS

Roasted Poussin with Fresh Tasmanian Truffles  
Leek and Blue Cheese Mousse, Port Wine Jus  
37.5

Pan Roasted Atlantic Salmon  
with Confit Fennel, Salmon Mouseline and Caviar  
35.5

Pan Roasted Barramundi Fillet  
with Roasted Baby Vegetables, Prawn and Saffron Butter Sauce  
36.5

Slow Braised Shoulder of Junee Lamb  
with Lyonnaise Potatoes, Confit Eschalots and Herb Crust  
34.0

Roasted Duck Breast and Confit Leg  
with Mash and Braised Red Cabbage, Orange Jus  
36.5

Pan Roasted Beef Fillet  
with Sautéed Asparagus, Fondant Potato, Béarnaise and Jus  
38.5

Crisp Skin Pork Belly  
on Roesti with Glazed Apples, Spiced Walnuts, Jus  
34.5

## 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

Chilled Valrohna 'Caramelita' Mousse  
with White Chocolate Sorbet and Macerated Cherries

Crème 'Brulee'  
filled with Meringue and Candied Rhubarb

Vanilla Pannacotta  
with Cinnamon Beignets, Caramel Sauce

Steamed Date Pudding  
with Butterscotch Sauce and Vanilla Ice Cream

Mango sorbet and cream cheese ice cream roulade  
with fresh mango and ginger crumbs

# CHEESE

all 16.5

served with a selection of crackers  
prune and walnut paste and candied quince

## Brique d'Affinois (cow)

Full flavoured, rich triple cream cows milk cheese with white and mottled orange mould. Mild mustiness on the nose, with only a hint of ammoniac sharp-notes. Rich, creamy clotted cream flavour with strong butter characters.

A soft yet gutsy hand made cheese.  
Produced in the Provence region, France

## Papillon Roquefort (ewe)

Roquefort literally means 'Strong Rock', a cave ripened raw ewes milk cheese. Crumbly, soft and rich, the cheese melts in your mouth, releasing a strong flavour that is sharp, yet slightly sweet, all balanced by the salty *Penicillium Roqueforti* moulds.

## Quickes Clothbound Vintage Cheddar (cow)

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.

## Yarra Valley Dairy 'Black Savourine' (goat)

A traditional goats cheese shaped pyramid.

This cheese that has flavours of roasted nuts, citrus and cooked cream.

Its flavour is full and rounded

The fresh pyramid is coated with ash. Then, the cheese is placed in the maturing room allowing the growth of white mould to grow on the surface.

By this stage, the flavours through the cheese have grown and developed.

Its texture is velvety smooth.