



BREADS

Charred Garlic and Herb Turkish Bread Fingers (v)	8.50
Crusty Light Rye Sour Dough Loaf with French Butter (v)	12.00
Half and Half (v)	12.00

ENTRÉE - Can be enjoyed alone or suitable sharing for 4

Tempura of Courgette, Asparagus and Green Onion with Ginger Soy and Kewpie Mayo (v)	18.00
Grilled Scallops, Chorizo, Brussel Sprouts and Citrus Evoo (df) (gf)	20.00
Open Ravioli with Grilled Exmouth Prawns and Goat's Cheese Skordalia *	22.00
Huon Smoked Salmon, Crème Fraiche, Crispy Wonton Paper, Fennel Salsa *	20.00
Pulled Smoked Beef Brisket with Pomegranate Molasses and Guacamole (gf) (df)	20.00
Prosciutto and Free Range Chicken Boudin with Puy Lentils and Anchovy Aioli (gf)	20.00
Coconut Braised Pork Belly, Pickled Corn, Shallot, Lime and Caramel Dressing (gf) (df)	20.00
Truffled Pecorino Cheese and Porcini Arancini with Cauliflower Puree (v)	20.00

MAINS - All main courses accompanied with fresh vegetable bouquetiere

Charred Free Range Chicken Breast and Exmouth Prawns, Sage and Onion Stuffing, Apple Cream	32.00
Roasted Duck Leg Confit and Breast with Cannellini Bean Cassoulet and Rosemary Jus (gf) (df)	32.00
Braised Lamb Shank with Baharat Spices and Tomato, Macadamia Hummus and Preserved Lemon (gf) (df)	32.00
300 gr Charred Black Angus Beef Rib Eye Steak with Roasted King Oyster Mushroom, Pepper Jus (gf) (df)	34.00
Grilled Zucchini, Quinoa and Cauliflower Cakes, King Oyster Mushroom, Tatsoi Leaves and Raita (gf) (v)	28.00
Grilled NorWest Barramundi Fillet, Steamed Mussels, Wonton Noodles and Laksa Sauce	35.00
Roasted Tasmanian Salmon Fillet, Sautéed English Spinach, Verjuice Butter Sauce (gf)	33.00

Beef Platter - Suitable to share

Star Anise and Garlic Glazed Boneless Beef Short Ribs with Grilled Beef Fillet Medallions (gf) (df)
Accompanied with Your Choice of Two Side Dishes

\$28.00 per person - Serves 4

SIDES - Suitable to share

Mesclun Leaves with Grape Tomatoes and Feta (v) (gf)	10.00
Roasted Winter Root Vegetable Medley (v) (gf) (df)	10.00
Brocollini with Toasted Panko and Parmesan Crumb (v)	10.00
Duck Fat Roasted New Potatoes and Oregano Sea Salt (gf) (df)	10.00
French Fried Potatoes with White Truffle Oil (v) (gf) (df)	10.00
Creamy Potato Mash (v)	10.00

TO FINISH

Warm Chocolate Cake with Chilli Chocolate and Peanut Brittle (v)	18.00
Mini Ice Cream Cornettes and Orange Chocolate Ganache (v)	18.00
Lemon Curd Tartlets, Meringue, Compressed Strawberries (v)	18.00
Coconut Pannacotta, Pineapple Compote, Earl Grey Tea Syrup, Nougat Crumble (v) (gf)	18.00
King Island Cheese Plate, Roaring 40's Blue, Seal Bay Triple Cream Brie & Surprise Bay Cheddar (v)	24.00

DESSERT WINES

2011 Clairault Cane Cut Riesling, Margaret River WA; (375ml)	10.00	57.00
2010 Kalgan River Botrytis Riesling, Albany WA; (375ml)	7.00	40.00
2009 Plantagenet "Ringbark" Riesling, Mount Barker WA; (375ml)		45.00

PORT

Penfolds Club Tawny Port, Barossa Valley SA	7.00
Penfolds Grandfather Tawny Port, Barossa Valley SA	15.00

SHERRY

Pedro Ximenez Yellow Label Sherry, Jerez SPAIN	7.00
Angove's "Bookmark" Cream Sherry, Multi-Regional SA	5.00

COGNACS

Martell VS, Cognac FRANCE	14.50
Martell VSOP, Cognac FRANCE	17.50
Courvoisier VSOP, Cognac FRANCE	18.50

LIQUEUR COFFEES

Irish – Jameson Whisky or Bailey's Irish Cream	10.50
Italian – Frangelico	10.50
Jamaican – Tia Maria	10.50
Mexican – Patron XO Café	10.50

For any dietary requirements, please advise your wait person.