

ENTREE

BLACK FIG SALAD with LENTILS, PECORINO & FENNEL	18
QUEENSLAND SCALLOPS, FRIED PIGS TAIL and CORN PUREE	18
SPENCER GULF SQUID with AIOLI and LEMON	18
DUCK, QUAIL, PANCETTA and CHICKEN TERRINE	18
STUFFED ZUCCHINI FLOWERS	18

MAIN

QUEENSLAND SPANNER CRAB with HOME-MADE FETTUCINE, CHILLI OIL and TOMATO	28
THIRLMERE SPATCHCOCK with EGGPLANT PUREE, PRESERVED LEMON & MEREDITH GOATS' FETA	30
NZ HAPUKA FILLET with SOUTH AUSTRALIAN CLAMS, FENNEL, PEAS and TARRAGON OIL	34
12 HOUR BRAISED BYRON BAY BERKSHIRE PORK SHOULDER with CABBAGE PUREE & APPLE 'SLAW	32
COORONG GRASS-FED ANGUS SCOTCH FILLET with BROCOLLINI, ONION RING and PARSLEY & DIJON BUTTER	36

SIDES

SEASONAL VEG	LEAF SALAD	HAND CUT CHIPS	8 ea
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DESSERT

MANGO and PASSIONFRUIT SALAD with PINEAPPLE GRANITA	15
CARAMEL PARFAIT with CARAMEL POP CORN	15
DARK CHOCOLATE MOUSSE with COCONUT TUILLE and CHERRIES	15

CHEESE BOARD, HOUSE MADE LAVOCHE, PEAR PASTE - 21

HEALEYS PYENGANA CLOTHBOUND CHEDDAR, TASMANIA
LINGOT CHEVRE DU PELUSSIN, RHONE-ALPES, FRANCE
TARAGO RIVER CHEESE CO. SHADOWS of BLUE, GIPPSLAND, VIC

SMALL TREATS- 2.5 EACH

NOUGAT with WHITE CHOCOLATE AND HAZELNUT
DARK CHOCOLATE PRUNE TRUFFLE
COFFEE MARSHMALLOW

DESSERT WINE

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2009 JUNIPER CANE CUT RIESLING	MARGARET RIVER		50
2007 GRANDE MAISON MONBAZILLAC 'ANGES'	BORDEAUX FRANCE		45
2010 PUNT ROAD BOTRYTIS SEMILLON 500ml	COLDSTREAM VIC	15	54
NV PRIMITIVO QUILES MOSCATEL	ALICANTE SPAIN		35
NV HAAN VIOGNIER RATAFIA	BAROSSA VALLEY		46
2010 MOSCATO D'ASTI LA CASCINETTA	PIEMONTE ITALY		42
2010 PINK MUSCAT STELLA BELLA	MARGARET RIVER		37

SINGLE ORIGIN COFFEE & TEA 4.5