

ENTREE

Bread GPD potato, rosemary & nigella seed sourdough	2.5ea
Oyster Sydney Rock	4ea
Cauliflower Roasted with pistou & slow poached egg	18
Trout Sugar cured with horseradish dressing & frisee	18
Salt cod Catalan style fritters with romesco sauce	18
Rib Lamb breast with spice salt, lime & jalapeno salsa	7ea
Pate Burrawong duck liver with pear preserve & toast	18

MAIN

Pasta Braised pea and ricotta ravioli with spring peas & pea sprouts	29
Seafood NZ Hapuka, mussels, prawns braised in crazy water with barley & nduja	34
Fish Snapper fillet with braised cos, broadbeans & taragon oil	34
Bird Burrawong roasted duck with witlof, ruby grapefruit, pickled shallots & almond sauce	36
Beef NZ Greenstone Creek scotch fillet with asparagus, onion ring & horseradish butter	36

SIDES

Seasonal veg	leaf salad	hand cut chips	8 ea
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DESSERT

Baked Alaska Gingerbread icecream & raspberry jam	15
Parfait White chocolate with berry sorbet, berry sauce & sherbet	15
Pudding Self-saucing chocolate with choc-malt icecream & cashew praline	15

CHEESE, LAVOCHE and QUINCE PASTE

Berry's Creek Bellingham Blue Cows milk, Gippsland, Victoria	8
Pyengana Clothbound Cows milk, Tasmania, Australia	10
Holy Goat Brigid's Well Goat milk, Castlemaine, Victoria	12
Selection of three	28

SMALL TREATS

Nougat White chocolate, strawberry & pistachio	
Truffle Amaretto soaked prune dipped in dark chocolate	
Granita Raspberry topped with sherbet	4ea
Single Origin coffee & tea	4.5

DESSERT WINE

		gl	btl
2009	Juniper Cane Cut Riesling	Margaret River	50
2010	Chateau Bouscasse 'Larmes Celeste'	South West Fra	55
2011	Punt Road Botrytis Semillon	Yarra Valley Vic	12 52
NV	Primitivo Quiles Moscatel	Alicante Spain	35
NV	Haan Viognier Ratafia	Barossa Valley	46
2012	Moscato D'asti La Cascinetta	Piemonte Italy	42
2010	Pink Muscat Stella Bella	Margaret River	37

Sharing menu \$64pp or \$100pp with wine

Lunch special 2 courses \$45 or 3 courses \$55 with wine