



Dinner

bread 2.5 p/p

freshly baked sourdough with truffle butter or olive oil and dukka

entrée 23.9, Oysters 2.9 each

roast pumpkin and sage ravioli, cauliflower cream, char sui king prawns
sashimi of hiramasa king fish, avocado cream, wasabi tuile, nori
slow braised pork belly, sea scallops, baked apples, apple puree
tartare of beef fillet, salmon caviar, brioche
premium sydney rock oysters, opened to order, fleur de sel vinaigrette

Mains 35.9, gnocchi (v) 29.9

sautéed hand made gnocchi, roast butternut, sage, pine nuts, persian fetta
pan roasted mullet, crushed chat potatoes w olive and tomato, mushroom tortellini
roast corn fed chicken breast, baked baby red capsicum filled with sweet corn polenta,
lemon thyme veloute
grilled salt bush lamb fillet or king island beef fillet, potato boulangere, cavolo nero, thyme jus
pan fried king fish, pont neuf potatoes, sauce gribiche, snow peas

sides 7.9

rocket, pear, parmesan salad steamed green vegetables
fried broccoli, sea salt, lemon
hand cut potato wedges, sea salt, rosemary

(v) vegetarian (gf) gluten free

Dessert 14.5

passion fruit soufflé, coconut and kaffir lime sorbet
chocolate and raspberry tart, cointreau anglaise, chocolate genache
lemongrass and palm sugar crème brulee, madelines
apple and bacardi parfait, champagne foam, sable

liqueur 7.5 tokay (rutherglen) 9.5 port (para) 8.5 cognac (courvoisier) 12.0

cointreau
frangelico
Kahlua
Baileys
Tequila
Galliano - White

calvados (french apple brandy) 12.0
dessert wine
de iullis late picked semillon b/34
hope estate late picked verdehlo b/30

Non Alcoholic

coffee 3.6 mug 4.2

T2 teas 4.5

english breakfast, liquorice legs, peppermint, earl grey, berry botanica, chamomile,
turkish apple, sencha green tea, lemongrass & ginger, chai, monk, pearcreme brulee, or-
ange pekoeassam, girlie grey, passion

