

DESSERTS

Vanilla Crème Brulee
Honey poached pear,
black Muscat ice- cream \$10.50

Chocolate Assiette
Chocolate sorbet, chocolate soil,
white ganache, raspberry jelly
and tea foam \$11.50

Orange Cloud with Chocolate
Chocolate aero, pistachio dust,
strawberry basil salad \$10.50

White Chocolate Pudding
Whiskey infused croissant pudding,
French custard, quince and
vanilla bean ice-cream \$10.00

Confit of Granny Smith
Semillon jelly , "toast" crumbs
and green apple sorbet \$10.50

Cheese Selection
Selection of local cheeses with
quince paste, fruit toast and
crisp breads \$12.50

Selection of Tea and Coffee \$3.50



Welcome



ENTREES

Toasted Ciabatta Bread

Garlic , herbs and parmesan

\$8.00

Soup of the Moment

Chefs creation made with seasonal produce

\$8.50

Tempura Prawns

Black rice, chilli jam, mango, lychees and peanut salad

Entrée \$14.50

Main \$25.50

De-constructed Steak Sandwich

Beef tartare, tomato jelly, bacon toast, quail egg, mustard ice cream

\$14.50

Confit of Pork Belly

Pickled cherries, pumpkin essence, spinach, Pedro Ximenez

\$13.50

Wild Mushroom Risotto

White truffle oil, rocket and shavings of Parmigianino reggiano

Entree \$12.50

Main \$21.50

MAINS

Fish and Chips

Fresh local fish, tempura battered, served with salad greens, fries and dill aioli

\$19.00

Grass fed Beef Eye-Fillet

Truffled potato ravioli, broccolini, oxtail and porchini reduction

\$32.00

Venison Entrecôte

Potato and celeriac gratin, beetroot relish, green pea and horseradish crème

\$33.00

Blue Eye Trevalla

Poached in masala sauce , prawn soufflé bok choy and snow peas

\$29.00

Organic Breast of Chicken

Scadilla potato, sweet n sour eggplant leek and parmesan foam tart

\$25.50

Malahide Rack of Lamb

Herb crusted with eggplant caviar, piperade, snow peas & sherry glaze

\$27.00

Salt & Pepper Fried Tofu

Pumpkin puree, fruit, crispy shallots and nam jim dressing

\$19.00

Sautéed Seasonal Greens

\$6.50

Rocket, Pear and Parmesan Salad

- with hazelnut dressing

\$7.00