

M E N U

ENTREE

Twice baked goats cheese souffle with pear, walnut and lemon v	25
Duck liver parfait, brioche, cornichons, pickled rhubarb & quandong	25
Golden Beetroot, macadamia fetta and onion jam gf v	25
Smoked Salmon with a celeriac remoulade gf	25

PASTA AND RISOTTO *entrée or main*

Risotto with mushrooms and parmesan gf	25/38
Hand rolled potato gnocchi, gorgonzola, cream, nutmeg, parmesan v	25/38
Linguine with tomato, salami and olives	25/38
Orecchiette with broccoli, garlic, chilli and anchovy	25/38
House made chestnut fettuccine, red wine braised wild rabbit	25/38

MAIN COURSE

Barramundi with pumpkin puree and sauce gribiche gf	42
Roasted free range chicken and winter vegetables gf	42
Grass fed porterhouse with brown butter brussel sprout and bacon gf	46

SIDE DISHES

Butter roasted broccoli with almond foam, toasted almonds gf v	11
Baby cos lettuce with a mustard & French tarragon dressing gf v	11
Creamy potato mash gf v	11
All three sides	30

DESSERT AND CHEESE

Chestnut chibouste, warm caramel apple gf	16	
Honey pannacotta with cinder toffee, fresh honey & a lemon curd ice cream gf	16	
Something very chocolatey & disgustingly rich	16	
	<i>add a scoop of vanilla semi freddo</i>	4

Please ask us for our current selection of cheese

one cheese	16
two cheese	24
three cheese	30

public holiday 15% surcharge