

Sample Menu Only

APPETISERS

Mini Goat's Cheese, Walnut, Truffle Honey	3.50each
Sliced Raw Kingfish, Watermelon, Ceviche Dressing	3.50each
Sliced Salmon Pastrami, Pink Peppercorn, Caraway	3.50each
Pacific Oysters TAS - Natural	3.50each
Pacific Oysters TAS – Gin, Cucumber, Dill	4each
Sliced Australian Dry Cured Ham, Caper Dressing	3each

TO START

Not French Onion Soup, Onion Consommé, Onion Shells, Dumplings, Burnt Onion	14
Mushroom & Feta Croquette, Mushroom Jam, Tarragon, Truffle	16
Chicken Liver Parfait, Onion Jam, Toast	20
Miso Glazed Scallops, Turnip, Crispy Pigs Tail, Seaweed	24
Beetroot Cured Mackerel, Horseradish, Apple, Beetroot Salad	18
Asian Inspired Beef Tartare, Coriander, Sesame, Soy, Egg Yolk	22
Moroccan Spiced Quail, Pistachio, Pickled Quail Egg, Apricot Puree, Cucumber	20

TO FOLLOW

Pasta & Gnocchi

Roasted Garlic & Parsley Gnocchi, Spinach, Artichoke, Radish, Cep Cream	26
Braised Oxtail Ragu, Pappardelle, Carrot & Celery	32

Mains

Silver Dory, Burnt Butter, Jerusalem Artichoke, Kale, Almonds, Black Truffle	32
Roast Pork Loin, Truffle Mash, Black Pudding, Brussel Sprouts	30
Roasted Rump of Lamb, Courgette, Goat's Cheese, Red Pepper, Polenta	35
Coorong Angus Pave of Beef, Mash, Broccoli Puree, Horseradish, Broccolini	34

Friday Lunch Special \$35:

Venison & Pine Sausages, Mash Potato, Roast Eschalot & a glass of Wit & Shenker Cabernet Sauvignon

Steaks

270 Day Grain Fed, 300g Rangers Valley Black Angus Rost Biff Marbling Score 3	35
400 Day Grain Fed, 300g Wagyu Scotch Fillet AA Score 3	45

All Our Steaks Are Served With Hand Cut Chips, Bone Marrow Butter & Rocket Salad

ON THE SIDE

Honey Roasted Vegetables with Hazelnuts & Parsnip Crisps	9
Hand Cut Chips	9
Buttered Kipflers, Rosemary Salt	9
Brussel Sprouts with Toasted Almond Butter	9
Rocket, Eschalot, Parmesan & Cold Pressed Olive Oil	9



DESSERT

Buttermilk Pannacotta, Braised Rhubarb, Strawberries	15
White Chocolate Cheesecake, Almond Sponge, Passion Fruit, Honey Comb, Raspberry	15
64% Valhrona Chocolate Mousse, Chocolate Soil, Mascarpone, Vanilla Ice Cream	15
Mixed Berry Pavlova, Tarragon Cream, Fruit Compote	15

CHEESE

Maffra Cloth Bound Cheddar, VIC, Australia – Cow's Milk	15
Gippsland Blue, VIC, Australia – Cow's Milk	15
Holy Goat Brigid's Well, VIC, Australia – Organic White Mould Goat's Milk	15
L'Artisan, Fermier, VIC, Australia – Organic Semi Hard Cow's Milk	15
Cheese Selection, Pear & Saffron Chutney	24

DESSERT WINE

2012 Rolf Binder Late Harvest Riesling, Eden Valley, SA	375ml	12 gls	52 btl
2012 Scarborough Late Harvest Semillon, Hunter Valley, NSW		375ml	59 btl
2011 De Bortoli Noble One Botrytis Semillon, Bilbul, NSW		375ml	65 btl

AFTERS

Irish coffee – Schibello Coffee, Jameson's Irish whiskey, Thick Cream	12
Espresso Martini	18
Grandfather Port	18
Limoncello	9
12 Year Old Hakushu Single Malt Whisky	20
16 Year Old Lagavulin Islay Single Malt Scotch Whisky	22
Courvoisier V.S.O.P Cognac	18
Meukow X.O. Cognac	27

TEA & COFFEE

Will & Co Coffee	sml 3.50 lq 4.50
Tea Craft Kerthyasa & Tong Loose leaf Tea	4.20