

Entree	
Pacific oyster from Coffin Bay, Champagne granita	5 each
Rosemary panisse, Comte custard, leeks, mushrooms and walnuts	18
Mooloolaba prawn and avocado salad, yellow tomato vinaigrette	22
Portarlinton mussel linguine, tomato, chilli and basil	20
Confit ox tongue, salad of onions and parsley	19
O'Connor beef tartare, beetroot remoulade, pommes gaufrette	20

Mains	
Caramelised Atlantic scallops, squid ink, cuttlefish risotto	34
Seared swordfish, ratatouille vegetables, capsicum coulis and capers	36
Parmesan gnocchi, king brown mushrooms, chestnut puree, truffle pesto	32
Crisp breast and confit leg of duck, rhubarb, beetroot and pain d'epices	40
Rack and shoulder of lamb, spiced aubergine and dauphinoise potatoes	38
Seared Black Angus beef, French fries, sauce au poivre, cos salad	
300g Eye fillet	55
300g Scotch fillet	45

Sides	
Cos lettuce, Roquefort dressing, walnuts and sultanas	10
French beans, Danish feta and almonds	11
French fries, aioli	9

Cheese	
1 cheese	14
3 cheeses	28
Le Dauphin Double Crème	soft, luscious cow's milk brie
Marcel Petite Comte	nutty, semi hard cow's milk
Papillon Roquefort	strong, fruity ewe's milk blue

Dessert	
Raspberry and white chocolate soufflé, coconut ice cream	15
Vanilla crème brulee, nectarine sorbet	16
Chocolate gateau, plum, pistachio and muscat ice cream	14



Tasting menu

[see blackboard] \$80 per person

Sunday roast

2 courses \$35 4 courses \$55

with bottomless house wine \$30pp [2hours]