



**Snacks**

Freshly shucked Pacific oyster, Champagne granita	5
Gruyere cheese beignets, spinach and black olive (4)	10
Chicken liver pate profiteroles, port soaked currants (4)	10
Rosemary and parmesan panisse, anchovy dressing	10

**Entree**

Charred asparagus, potato and bacon veloute, soft quail eggs	18
Spanner crab tortellini, smoked caviar, chives and seaweed	19/38
O'Connor beef tartare, spiced pear, celery, celeriac and hazelnut	18
Cured king salmon and quinoa salad, avocado, dill and cucumber	18
Globe artichoke farçous, almond, parmesan and Brussels sprouts	17

**Mains**

Spencer Gulf prawn & monkfish pie, garlic mash and rouille	32
Braised pork cheeks, pancetta, peas, broad beans and cos	30
Parmesan gnocchi, roasted cauliflower, kale and black truffle pesto	18/28
Crisp breast and confit leg of duck, pumpkin and pine mushroom	38
Seared fillet of rockling, roasted carrot, lemon and harissa	35
Steak du jour, French fries, sauce au poivre	38

**Sides**

French fries, aioli	9
Salad of baby cos lettuce, caper and parmesan dressing	9
Fried Brussels sprouts, onions, sorrel and pine nuts	12

**Cheese**

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

**Dessert**

Vanilla crème brulee, rhubarb sorbet	14
Roast quince crumble, mulled wine syrup, ginger sorbet	15
Chocolate gateau, honey poached pear, cereal milk ice cream	14
Spiced apple and sultana soufflé, Rutherglen muscat ice cream	16



**Shared Tasting menu**

(see blackboard) \$65 per person

**Lunch special**

3 courses and a glass of wine \$40

**Sundays**

\$55 tasting \$30 bottomless bubbles (2 hrs) - all day

**Lunch**

**Express Lunch**

Quinoa bowl, cured salmon, avocado, sorrel, peas and pickles	18
Crumbed chicken, salt baked pumpkin, Comte and cos	20
Warm salad of asparagus, peas and broad beans, soft poached eggs	18
Spanner crab omelette, chili crab bisque, herb salad	22
Confit duck and mushroom ravioli, smoked cinnamon soubise	20

**Lunch Special**

3 courses and a glass of wine \$40

Course 1 - Snacks

Chefs selection of 3 'amuse bouche'

Course 2 - Main

Your selection from the 'express lunch' section

Course 3 - Dessert

Chefs selection of 3 'petit fours'



**One hat Good Food Guide 2019**