


<b>Entree</b>		<b>Cheese</b>	
Pacific oyster from Coffin Bay, Champagne granita	5 each	1 cheese	14
Rosemary panisse, Comte custard, leeks, mushrooms and walnuts	18	3 cheeses	28
Cured salmon and broad bean salad, creme fraiche, lemon and capers	19		
Garlic prawns, basil linguine, seaweed, tomato and chilli butter	22	Le Dauphin Double Crème	soft, luscious cow's milk brie
Chilled lemon and globe artichoke veloute, ham and cheese croutons	20	Marcel Petite Comte	nutty, semi hard cow's milk
O'Connor beef tartare, beetroot remoulade, pommes gaufrette	20	Papillon Roquefort	strong, fruity ewe's milk blue
<b>Mains</b>		<b>Dessert</b>	
Caramelised Atlantic scallops, squid ink, cuttlefish risotto	34	Raspberry and white chocolate soufflé, coconut ice cream	15
Seared barramundi, crushed kipflers, asparagus, snow peas and basil	36	Vanilla crème brulee, nectarine sorbet	16
Parmesan gnocchi, king brown mushrooms, chestnut puree, truffle pesto	32	Chocolate gateaux, cherry, pistachio and muscat ice cream	14
Crisp breast and confit leg of duck, carrots, chickpeas and cinnamon	40		
Seared Black Angus beef, French fries, sauce au poivre, cos salad			
300g Eye fillet	55		
300g Scotch fillet	45		
<b>Sides</b>			
Peas, green beans and asparagus, green garlic dressing	14		
Mixed salad, cos lettuce, vinaigrette	10		
French fries, aioli	9		

**Sunday roast**

2 courses \$35 4 courses \$55  
with bottomless house wine \$30pp [2hours]

**Tasting menu**

\$80  
Matching wines \$55

Pacific oyster from Coffin Bay, Champagne granita  
Rosemary panisse, Comte custard, leeks, mushrooms and walnuts  
Garlic prawns, basil linguine, seaweed, tomato and chilli butter  
Crisp breast and confit leg of duck, carrots, chickpeas and cinnamon  
Chocolate gateaux, cherry, pistachio and muscat ice cream



**One hat Good Food Guide 2020**

Credit card transactions incur a processing fee  
15% surcharge applies on public holidays