



Snacks

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|---|----|
| 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

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| Salad of baby carrots, beets, fromage blanc, orange and pistachio | 18 |
| Spanner crab tortellini, smoked caviar, chives and seaweed | 19/38 |
| O'Connor beef tartare, spiced pear, celery, celeriac and hazelnut | 18 |
| Parmesan gnocchi, roasted cauliflower, kale and black truffle pesto | 18/28 |
| Smoked yellowtail kingfish salad, quail eggs, apple and radish | 21 |

Mains

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| Spencer Gulf prawn & monkfish pie, garlic mash and rouille | 28 |
| Crisp belly and braised cheek of Berkshire pork, parsnip and prune | 34 |
| Roast saltbush lamb rump, rosemary dauphinois, capers and persillade | 38 |
| Crisp breast and confit leg of duck, pumpkin and pine mushroom | 32 |
| Steak du jour, French fries, sauce au poivre | 38 |
| Fish du jour, Jerusalem artichoke, baby leeks and burnt onions | MP |

Sides

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

Cheese

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|-------------------------|---------------------------------------|
| 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

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|---|----|
| Vanilla crème brulee, rhubarb sorbet | 14 |
| Roast quince crumble, mulled wine syrup, ginger sorbet | 15 |
| Chocolate gateau, poached pear, salted toffee 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

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|--|----|
| Parmesan gnocchi, poached cos, green vegetables and pine nuts | 17 |
| Braised pork cheeks, salt baked butternut squash, peas and pepitas | 20 |
| Salad of Jerusalem artichoke, baby leek and truffle, soft poached eggs | 18 |
| Spanner crab omelette, chili crab bisque, herb salad | 22 |
| Confit duck and mushroom ravioli, smoked cinnamon soubise | 20 |

Good Food Month 'let's do lunch' special

3 courses and a glass of wine \$45

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