



**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
Razorback prawns, shaved fennel, orange and Pernod vinaigrette	12

**Entree**

Salad of baby carrots, golden beets, ricotta, 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, green vegetables, black truffle and hazelnut pesto	18/28
Gin cured ocean trout, cucumber bavarois, apple and horseradish	18

**Mains**

Spencer Gulf prawn & monkfish pie, basil 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, salad of cumin spiced cauliflower, chili and cashew	MP

**Sides**

French fries, aioli	9
Salad of little gem 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, 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

**Apéro hour**

5 - 6 daily \$6 Chapoutier wines / Lillet cocktails

**Sundays**

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

**Lunch**

**Express Lunch**

Parmesan gnocchi, poached cos, green veg and pine nuts	17
Braised pork cheeks, salt baked butternut squash, peas and pepitas	20
Salad of cumin spiced cauliflower, chili and cashew, soft poached eggs	16
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**