

## entrées

Crudo of kingfish with green olives, pinenuts, mustard seed vinaigrette and devilled local pullet egg	18.00
Fennel seed encrusted Yamba king prawns, celeriac mousseline, fondant potatoes and saffron aioli	19.50
Slow roasted pork belly with borlotti bean puree, shaved fennel, orange salad, Extra virgin olive oil	18.00
Braised veal pithivier, green pea purée, caramelised eschallots, rosemary jus	18.50
Woolgoolga lobster and angel hair pasta, dried chilli, lemon zest, parmigiano-reggiano and flat leaf parsley	19.50
Freshly opened Sydney Rock oysters <i>(Your waitperson will advise today's oyster variety)</i> <ul style="list-style-type: none"><li>- natural</li><li>- pickled ginger and flying fish roe</li><li>- fire and ice granita</li><li>- chorizo sausage and balsamic reduction</li></ul>	3.00 each

## mains

Locally caught fish of the day	33.00
Garam masala spiced duck breast, duck leg confit, potato and apple galette, crisp oyster mushrooms, broccollini and natural juices	36.00
Roast rack of lamb, salsa verde, confit garlic, heirloom cherry tomatoes and baby fennel	38.50
Locally grown black angus eye fillet, wilted spinach, summer beans, jus aioli and pink peppercorns	39.00
Cioppino - locally caught reef fish, mussels, Coffs Coast prawns, calamari and scampi Served in a light tomato broth with linguine, aioli and crusty bread	37.00
Pistachio crusted beetroot and goat's cheese roulade with parsnip purée and rocket pesto	30.00

## side orders

French fried potato with aioli	7.50
Rocket, pinenut, avocado, caramelised pancetta, reggiano, extra virgin olive oil	7.50
Panache of baby greens, porcini butter, flaked almonds	7.50

## dessert

Vanilla panna cotta with lavender honey and pomegranate	14.00
Semi-freddo infused with plum pudding and toasted pistachios on sponge cake and rose water gelée layer topped with a chocolate covered cherry	14.00
Deconstructed "Death by Chocolate", callebaut chocolate covered mousse, cocoa meringue, mocha rum sauce and chocolate brownie cake	18.00
Blackberry ice cream sundae, macerated berries, meringue, cream and pistachios	14.00
Chef's selection of Australian cheeses and seasonal fruits	19.00

## dessert wines (375ml)

NV Cassegrain Noble Cuvee Botrytis Semillon (Hastings River, NSW)	39.00
04 Mitchelton Blackwood Park Estate (Nagambie, Vic)	39.00
Botrytis Riesling	
NV Saddlers Creek Botrytis Supreme (Hunter Valley, NSW)	40.00
(100 ml glass)	8.00
04 Capercaillie Gewurztraminer (Hunter Valley, NSW)	45.00
05 Seifried Riesling Ice Wine (Nelson, NZ)	52.00
06 De Bortoli Noble One Botrytis Semillon (Riverina, NSW)	55.00

## dessert liqueurs and fortifieds

Morris Liqueur Tokay	6.50
Morris Liqueur Muscat	6.50
Hanwood Special Grand Tawny Reserve Port	6.50
Galway Pipe Fine Old Tawny	8.50
Penfolds Grandfather Fine Old Liqueur Port	13.00
Remy Martin VSOP Cognac	15.50
Courvoisier VSOP Cognac	16.50
Remy Martin XO Special Cognac	35.00

## liqueur coffees

Irish (Tullamore Dew Irish Whiskey)	12.00
Bonville Irish (Sheridan's Double Irish Liqueur)	12.00
Jamaican (Tia Maria)	12.00
Mexican (Kahlua)	12.00
Roman (Galliano)	12.00