

Entrées

Ravioli of buffalo mozzarella, gruyere cheese and spinach with burnt sage butter	18.00
House cured salmon with potato rösti, crème fraîche, salmon roe and chives	19.00
Duck breast scented with garam masala with jamon, duck rillettes, baby beetroot and black currant jus	19.50
Seared sea scallops with potato purée, corn nage and basil pesto oil	19.50
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>)	3.00 each
• Natural	
• Tempura with nam jim dressing	
• Fire and ice granita	
• Chorizo sausage and balsamic reduction	

Mains

Locally caught fish of the day	35.00
Corn fed chicken breast, potato mousseline, salsa verde, heirloom cherry tomato, garlic and fennel confit	35.00
Roasted rack of lamb, cumin infused carrot purée, lavender grilled spring onions and lamb's tongue lettuce	38.50
Grilled Black Angus eye fillet of beef, capponata, spinach, aioli, pink peppercorns and rosemary jus	39.50
Roasted Jewfish fillet with lobster, scallop and prawn boudin, ruby grapefruit, watercress salad, prawn essence sauce and crisp calamari	38.00
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
Potato Mash	7.50
Panache of baby greens, porcini butter, flaked almonds	7.50

Desserts

Buttermilk panna cotta with rose honey and citrus marmalade	15.00
Chocolate licorice parfait with lime sorbet and lime syrup	15.00
Chocolate, almond and orange mud cake, crème fraîche ice cream, and Grand Marnier sauce	16.00
Apple tarte tartin with vanilla bean ice cream	15.00
Blackberry ice cream sundae, macerated berries, meringue, cream and pistachios	15.00
Selection of Australian cheeses with dried fruit, nuts and lavosh	
• 50 grams	14.00
• 100 grams	19.00
• 150 grams	24.00

Dessert Wine by the Glass (100ml)

NV	Saddler's Creek Botrytis 'Supreme'	Hunter Valley, NSW	8
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Dessert Wine by the Bottle (375ml)

NV	Cassegrain 'Noble Cuvee' Botrytis <i>Semillon</i>	Hastings River, NSW	32
NV	Saddler's Creek Botrytis 'Supreme'	Hunter Valley, NSW	35
2006	<i>Moscato d'Asti</i> DOCG 'La Cascinetta', Cantine	O.Piedmonte, Italy	40
2004	Capercaillie Late Harvest <i>Gewürztraminer</i>	Hunter Valley, NSW	4
2005	Seifried <i>Riesling</i> Ice Wine	Nelson, New Zealand	52
2006	De Bortoli 'Noble One' Botrytis <i>Semillon</i>	Riverina, NSW	55

Fortified Wine

Port			45ml
NV	Hanwood 'Special Grand Reserve' <i>Tawny Port</i>	Riverina, NSW	6.50
NV	Yalumba Galway Pipe 'Fine Old' <i>Tawny Port</i>	Barossa Valley, SA	8.50
NV	Penfolds 'Grandfather' <i>Fine Old Liqueur Tawny</i>	Multi-District Blend, SA	13
Muscat			45ml
NV	Morris	Rutherglen, VIC	6.50
Tokay			45ml
NV	Morris	Rutherglen, VIC	6.50

Cognac (30ml)

VSOP	Remy Martin	Cognac, France	16.50
VSOP	Courvoisier	Cognac, France	16.50
XO	Remy Martin	Cognac, France	35

Liqueur Coffee

Irish Coffee	Tullamore Dew, Irish Whisky	12
Bonville's Irish Coffee	Sheridan's, Irish Whisky Liqueur	12
Jamaican Coffee	Tia Maria, Coffee Liqueur	12
Mexican Coffee	Kaluha, Coffee Liqueur	12
Roman Coffee	Galliano, Vanilla Liqueur	12