

Entrées

Ravioli of gruyere, buffalo mozzarella and spinach with sage burnt butter	18.00
Semi cured salmon fillet, sauce viergé, watermelon, mint, beetroot sorbet, ruby grapefruit	19.00
Master stock braised pork belly, pineapple and ginger relish, candied walnut, orange segment and coriander salad, clove scented apple purée	19.50
Seared sea scallops, saffron and sweet corn purée, fondant potato, lime and micro herb salad	19.50
Braised veal pithivier, green pea purée, caramelised eschallots, rosemary jus	18.50
Coffs Coast prawn and angel hair pasta, dried chilli, lemon zest, garlic, saffron 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	
• Chorizo sausage and balsamic reduction	

Mains

Locally caught fish of the day	37.00
Roasted Hastings Valley organic chicken breast, boudin of chicken and basil, tomato consommé, sweet corn purée, baby carrots	38.00
Chermoula spiced Junee gold lamb rump, buttered carrot purée, blistered green beans, lavender spring onions, micro herbs	41.00
Eye fillet of beef, celeriac purée, pommes neuf, steamed broccolini, red onion relish, veal jus	43.00
Pan seared kingfish fillet, crisp chilli squid, snapper & potato croquette, lime aioli, saffron vinaigrette	39.00
Pistachio crusted beetroot and goat's cheese roulade with parsnip purée and salsa verde	30.00

Side Orders

French fried potatoes with aioli	7.50
Mesculin lettuce, corella pear, crushed walnut, marinated feta, extra virgin olive oil, balsamic caramel	7.50
Blistered green beans, porcini butter, flaked almonds	7.50

Desserts

Buttermilk panna cotta with rose honey and marmalade 15.00

Vanilla, date and cinnamon tartlet, chocolate mousse, candied vanilla bean, honeycomb and praline ice cream 15.00

Assiette of (Serves 2) - almond macaroon, chocolate mousse 22.00
- banana and walnut bombe Alaska
- vanilla bean ice coffee shot

Apple tarte tatin 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

- 1 cheese 14.00
- 2 cheeses 19.00
- 3 cheeses 24.00

Select from:

Vintage Club Cheddar – *mild, smooth flavour, very pleasing to the palate*

Binnorie Brie – *from the Hunter Valley, a rich and creamy flavoured cheese with mushroomy notes*

Duetto – *creamy mascarpone blended with the finest gorgonzola*

Dessert Wine by the Glass (100ml)

2007	Torbreck 'The Bothie' <i>Muscat Blanc à Petit Grains</i>	Barossa Valley, South Australia	10
2006	Banyuls AC, Cave Abbé Rous Red Dessert Wine VDN	Rousillion, France	14

Dessert Wine by the Bottle (375ml)

2007	Torbreck 'The Bothie' <i>Muscat Blanc à Petit Grains</i>	Barossa Valley, South Australia	34
2004	<i>Muscat</i> de Beaumes-de-Venise, Dom. Paul Jaboulet	Southern Rhône Valley, France	40
2008	<i>Moscato</i> d'Asti DOCG 'La Cascinetta', Vietti (5% abv)	Piedmonte, Italy	40
2005	Seifried <i>Riesling</i> Ice Wine	Nelson, New Zealand	52
2006	De Bortoli 'Noble One' <i>Botrytis Semillon</i>	Riverina, NSW	55
2006	The Royal Tokaji Wine Co. 'Ate Cuvee' Late Harvest	Zemplen Mountains, Hungary	62
2009	Peacock Hill 'Good Company' S/SB	Hunter Valley, New South Wales	65
2008	Alluviale 'Anobli' <i>Botrytis Sauvignon Blanc</i>	Hawke's Bay, New Zealand	69
2006	Banyuls AC, Cave Abbé Rous Red Dessert Wine VDN	Rousillion, France	75
2003	Château Rabaud-Promis 1er Cru Classé <i>Botrytis</i>	Bommes AC, Sauternes,	100

Fortified Wine

Port			60ml
NV	Hanwood 'Special Grand Reserve' <i>Tawny Port</i>	Riverina, NSW	6.5
NV	Yalumba's Galway Pipe 'Fine Old' <i>Tawny Port</i>	Barossa Valley, South Australia	8.5
2006	Coates <i>Shiraz Vintage Port</i>	McLaren Vale, South Australia	9.5
2006	Coates <i>Shiraz Vintage Port</i> (500ml)	McLaren Vale, South Australia	60
NV	Penfold's 'Grandfather' <i>Tawny Port</i>	Multi-District Blend, South Australia	13
1998	Quinta de la Rosa <i>Vintage Port</i>	Douro Valley, Portugal	13

Sherry			60ml
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NV	Emilio Lustau 'San Emilio' <i>Pedro Ximenez</i>	Jerez de la Frontera, Spain	14
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Muscat			60ml
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NV	Morris	Rutherglen, VIC	6.50
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Tokay			60ml
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NV	Morris	Rutherglen, VIC	6.50
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Cognac (30ml)

VSOP	Remy Martin	Cognac, France	16.5
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XO	Tesseron 'Lot No.76'	Cognac, France	22
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

