

## LUNCH

Available Monday to Friday, 12pm-3pm

Potato & rosemary focaccia, smoked truffle butter 7  
with marinated olives, beetroot hummus, dukkah V 14

### SMALL PLATES

Duck & chestnut ravioli 25  
*Pickled cherries, ricotta, sage butter sauce, crispy chicken skin*

Grilled zucchini & Stracciatella 23  
*Pickled eggplant, confit tomato, smoked hazelnut dukkah, potato tuille GF,V*

Warm tea smoked salmon 24  
*Horseradish cream, scorched orange, fennel remoulade, dill GF, NF*

Grilled king prawns 28  
*Confit garlic & parsley butter, preserved lemon gremolata, Aleppo pepper GF, NF*

Fried zucchini flowers 22  
*Preserved lemon & ricotta, roasted tomato stew, aged parmesan, black olive NF*

### LARGE PLATES

Butter roasted barramundi 32  
*Roasted kipfler potato, confit fennel, mussel & pea fricassee, Avruga caviar*

Rolled pork neck 34  
*Duck fat rosti, green apple chutney, salsa verde, cider jus GF*

Roasted duck breast 38  
*Charred carrots, pickled cherry, braised leeks & black pepper jus NF, GF*

Steak Frites 46  
*Scotch fillet MB4, Café de Paris butter, roasted onion, frites, rosemary salt GF, NF*

Seared gnocchi 28  
*Roasted pumpkin, bitter red grapes, baby spinach, beurre noisette, parmesan, dukkah*

### SIDES

Green beans, baby spinach, crisp chilli & almond oil, charred lemon GF, DF 12

Roasted kipfler potatoes, burnt onion aioli, chives, lemon thyme GF 12

Barbequed carrots, hot honey, goats curd, toasted sesame GF, NF 12



### DESSERT

Coconut pavlova <i>Sudachi &amp; mango consommé, coconut sorbet, fresh mango, mint GF, DFO, NF</i>	22
Honey & yoghurt mousse <i>Rockmelon compote, vanilla sponge, compressed honeydew, milk crumb GF, NF</i>	22
Miso caramel tart <i>Dark chocolate, black sesame tuille, Chantilly cream NF</i>	22
Peach melba <i>Warm almond financier, roasted peaches, raspberry sorbet, crème fraiche</i>	22
Selection of house sorbets & ice creams with caramel popcorn & chocolate crumble <i>GFO, DFO, NF</i>	14

### AFTER LUNCH

Petit fours	18
Two cheeses, muscatels, quince paste and biscuits	25
Affogato - Frangelico, Kahlua, Amaretto or Baileys	22

### DIGESTIF

Cognac - Hennessy VSOP	15
Hennessy X.O	25
Appleton VX	18
Galway Pipe	15
2018 Frogmore Creek Iced Riesling Dessert Wine	half bottle 55

### TEA

Choose from our selection of Ronnefeldt tea's	9
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### COFFEE

Lavazza	5.5
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*Nut Free - NF, Dairy Free – DF, Gluten Free – GF, Vegan – VEG, Vegetarian - V, Dairy-Free Option - DFO*

*\*All menu items may contain traces of nuts, eggs, dairy & gluten*

*All card transactions incur surcharges: credit cards 1.5%, debit cards 1%, AMEX 1.7% | There is a Public Holiday surcharge of 15%.*



## CHILDREN'S MENU

Available Monday to Friday, 12pm-3pm

Battered fish & chips	16
Pasta Napolitano	
Chicken nuggets & fries	
Selection of ice cream & sorbet	9
Children's petit fours	12
<b>DRINKS</b>	<b>5</b>
Juice – orange, apple, pineapple	
Hot chocolate	

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