

LUNCH

Available Monday to Friday, 12pm-3pm

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

SMALL PLATES

Chicken & duck ravioli 25
Paysanne of vegetables, duck consommé, crispy chicken skin NF

Autumn vegetable tart 24
Whipped goats curd, fine herb salad, lemon dressing NF

Warm tea smoked salmon 24
Horseradish, 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

Pan fried barramundi 32
Roast kipfler potato, fennel, red onion & pea salad, sauce vierge GF, DF, NF

Roast blue eyed Trevalla 32
Cauliflower, earl grey currants, toasted almonds, parsley GF

Roasted duck breast 38
Charred carrots, braised leeks, quince, duck fat rosti NF, GF

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

Seared gnocchi 28
Roasted pumpkin, pickled mushroom, baby spinach, aged parmesan NF

SIDES

Green beans, almonds, white anchovy, crème fraiche GF 12

Roasted kipfler potatoes, chives, lemon thyme GF 12

Petite leaf salad, hazelnut & truffle vinaigrette GF, DF 12

DESSERT

Coconut pavlova <i>Sudachi & 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
Apple tart tatin <i>Vanilla & cinnamon ice cream NF</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
DRINKS	5
Juice – orange, apple, pineapple	
Hot chocolate	

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