

Entrées

Jerusalem artichoke veloute, porcini cream	15
Tempura oysters, cucumber remoulade, oscietra caviar	18
Twice cooked Otway pork belly, apple and ginger puree, mille feuille of scallop, calvados jus	17
Baby beetroot tart, goats curd, balsamic dressing	17
Coriander crusted yellow fin tuna, cucumber and shiitake salad, soy lime dressing	19
Pithivier of quail, pumpkin puree	18
Seared scallops, pea puree, crispy prosciutto	19
Risotto of pigeon, summer truffle, star anise jus	18/32

Mains

Bouillabaisse, scallop, red mullet, mussels, prawn, rouille	32
Rump of lamb, dauphinoise potato, tomato and tarragon sauce	36
Salmon fillet, braised mushrooms, soy beans and confit black garlic	32
Cassoulet of Aylesbury duck, cotechino sausage and kaiserfleisch	33
Barramundi fillet, lardons, cabbage, red peppercorn sauce	35
Braised ox cheek, pomme puree, bone marrow, red wine sauce	33
Beer battered whiting, fat chips, crushed peas, tartare sauce	33

Sides

Creamed mash potato	7
Broccoli polonaise	7
Shoe string fries	7
Rocket Reggiano salad	7

Desserts

Warm chocolate fondant, griottine cherry ice cream	14
Buttermilk bavarois, poached quince, gingerbread	14
Apple and rhubarb crumble, cinnamon anglaise	13
Affogato	14
Apricot soufflé, warm apricot coulis	15
Tarte tatin of pear, vanilla bean ice cream (recommended 2 pax)	28

Winter Dinner Promotions

Monday – Thursday

Choose any listed Two Courses \$45 Three Courses \$55

Sunday Night BYO (No Corkage)

Chefs Tasting Menu

Tempura oysters, cucumber remoulade, oscietra caviar

2009 Grasset riesling 'Polish Hill' - Clare Valley South Australia

Twice cooked Otway pork belly, apple and ginger puree

2009 Scorpo pinot gris - Mornington Peninsula Victoria

Coriander crusted yellow fin tuna, cucumber salad, soy lime dressing

2008 Mount Horrocks semillon - Clare Valley South Australia

Cassoulet of Aylesbury duck, cotechino sausage and kaiserfleisch

2008 Moorooduc Estate pinot noir 'Devils Bend' Mornington Peninsula Victoria

Buttermilk bavarois, poached quince, gingerbread

2006 Crawford River 'Nektar' sauvignon blanc semillon Henty Victoria

Selection of European cheeses

**\$85 per person
\$135 matched wine**

Cheese Notes

Graindorge Pont L'Eveque - Normandy, France. Cow's milk, This washed rind cheese is matured in humid cellars to give a slightly sticky orange brown rind and soft creamy centre. Age 6 – 8 weeks.

Delice de Bourgogne - Burgundy, France. Rich cows milk, enriched with extra cream. Its dense, creamy texture becomes softer when ripening. Approximate age 18 months.

Saint Agur – Velay, France. Cow's milk. The flavour of this cheese has been developed using a special selection of 'designer' blue moulds which are culture on and crumbled into the curds just for hooping. This cheese has a rich creamy texture and distinctive blue flavour.
Approximate age 3 months.

Mimolette Vielle – Normandy, France. Cow's milk. Originally from Holland with a distinctive orange rind. The texture is semi hard and has become quite brittle during the maturation process. The flavour is mellow with a fruity nutty tang.
Approximate age 6-9 months

Milawa Ceridwen – Victoria, Australia. Goat's milk, This soft surface goat cheese is ripened under a thin coat of vine ash and white moulds. The white chalky centre matures to a soft oozing consistency. Approximate age 3 – 6 weeks

Selection of cheeses (\$9 per 35 gram piece)

