

Spring Menu 2021

Amuse bouche

House made baguette with whipped dill butter 5pp

Provençal marinated olives 9

Entrée 25

Pambula rock oysters, shucked to order, Champagne vinegar & shallot dressing side
6-25 / 12-45 / 24-85

Coquilles St Jacques: seared scallops with Basque Txistorra sausage & fresh garlic
breadcrumbs

House-made charcuterie: duck liver parfait, country style pork terrine, rabbit rillettes with
pickled cucumber & house baguette

Goats cheese tart with confit onion & roasted cherry tomato in house-made puff pastry with
a green herb salsa & organic salad leaves (vegan alternative available as entrée)

Mains 45

Pan fried Tasmanian ocean trout with a beurre blanc sauce & baby fennel roasted with olives
& pastis

Pan-roasted pork cutlet with a kohlrabi, apple & walnut salad, Dijon mustard & pan juices

Slow-roasted organic butternut pumpkin with gnocchi à la Parisienne, with spring
vegetables, herb vinaigrette & Roquefort cheese

Pièce du boucher accompagnée de pommes de terre nouvelles avec sauce du Chef
Sustainable, grass fed NSW beef steak, with potato garnish & sauce, market price

Sides 14

Hand-cut organic potato fries

Organic mixed green salad with a tarragon vinaigrette & candied almonds

Seasonal organic green vegetables, lemon zest, extra virgin, toasted pepitas

Le Fromage 25/35

Selection of Australian, French & Italian cheeses with house-made bread & crackers, fruits,
nuts & honeycomb, 2 cheeses 25 / 3 cheeses, for two people, 35

Desserts 18

Mini tarte au citron with a Cointreau & raspberry jelly, crystallised citrus peel & cream
Chantilly

Warm dark chocolate & hazelnut brownie with coconut ice-cream, whiskey sauce
& toffee cage

Affogatto: house-made vanilla bean ice-cream, espresso coffee & hazelnut liqueur 22
(+5 on 3-course offer)