

à la carte WINTER MENU

ENTRÉE

Crusty Ciabatta bread with confit garlic	9
Freshly shucked natural oysters , natural with dipping sauce and fresh lemon	20 / 37
Crusted sweet Labna balls , organic rocket and lentil vinaigrette	23
Char shui braised beef , tempura squid, sprout salad and salmon with XO chilli dressing	25
Confit of duck leg , braised pancetta, savoy cabbage with beetroot and cherry relish	23
Braised pork and prawn tortellini , celeriac purée, fried celery leaf and radish salad	25
Flakey pastry parcel of Asian and local field mushrooms , sauce gado gado and winter herb salad	22

MAINS

- Char grilled rib eye of beef**, mushroom paste, pecorino crust
and a light bean cassoulet 39
- Charred double lamb cutlet**, confit of lamb shoulder, thyme
and sweet potato dauphinoise, garden peas, mint and red currant jus 39
- Zarzuela seafood ragoût**, smoked paprika, saffron, almonds and herbs
with crusty ciabatta bread 39
- Crispy skinned snapper**, sand crab agnolotti, wilted spinach, miso beurre blanc 38
- Fried organic tofu**, soy mushrooms, Kim chi, pickled shitake daikon
and yuzu mayo with Japanese smoked sauce 34
- Sweet Bangalow pork loin**, parsnip purée, prune chutney
with herb and apple salad 38

SIDE DISHES

all 10

Roasted chats with olives, chilli and rosemary

Local farmer's market vegetables, sea salt and extra virgin olive oil

Mixed salad leaves with wakami balsamic vinaigrette

Roasted pumpkin, chilli, confit garlic and fresh herbs

DESSERTS

all 19

Seasonal fresh fruits with lychee and rose water sorbet

Warm chocolate torte, black cherry compote, vanilla bean ice cream

Maple Cream, praline and almond wafer

Apple and macadamia crumble, home made cinnamon ice cream

Cranachan parfait, with shortbread and raspberry paste

Local and imported soft, medium and hard cheeses,
crispy lavosh, poached fruit and quince paste

25

Local produce feature strongly on this menu which supports and sustains regional farmers and growers

DÉGUSTATION MENU

98.00 per person

132.00 with complementing wines

Braised pork and prawn tortellini, celeriac purée, fried celery leaf and radish salad

Marco Carpineti Cori Capolemole Lazio - Italy

Zarzuela seafood ragoût, smoked paprika, saffron, almonds and herbs with crusty ciabatta bread

Dominique Portet Fontaine Rosé - Yarra Valley, Victoria

Char shui braised beef, tempura squid, sprout salad with salmon and XO chilli dressing

Torbreck The Steading - Barossa Valley, South Australia

Pink champagne granita

Charred double lamb cutlet, confit of lamb shoulder, thyme and sweet potato dauphinoise, garden peas with mint and red currant jus

Oakridge Cabernet Sauvignon - Yarra Valley, Victoria

Cranachan parfait with shortbread and raspberry paste

Hot Toddy or De Bortoli Noble One Botrytis Riesling - Riverina, NSW

Giancarlo coffee with petit fours