

Entree

Soup of the day with house baked bread

\$9.00

Grilled scallops on the half shell with a coriander and citrus salad

\$22.00

Hand made saffron tagliatelle with clams, prawns, Spanish olive oil and baby herbs

\$23.00

Slow cooked open range duck leg with Pedro Ximenez poached cherries and crushed potato

\$23.00

Wild mushroom risotto with mascarpone and micro herbs

\$21.00

Freshly shucked oysters, natural or our daily special

\$24.00

Aromatic roast quail with crushed apple, beetroot and sticky bacon

\$23.00

Sides

Garden salad with balsamic dressing

\$9.00

Steak fries

\$9.00

Salad of the day

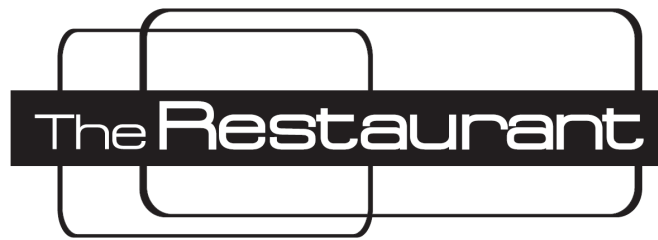
\$9.00

Beer battered chips

\$9.00

Dutch cream potatoes with sautéed lardons

\$9.00



Main Course

Baharat roasted spring lamb loin with smoked beetroot puree and sweet potato galette
\$33.00

*Fillet of beef, parsnip crisps, mustard beans, potato and
caramelised onion hash with marrow sauce*
\$37.00

*Szechuan rubbed, twice cooked chicken with Asian slaw, potato dauphinoise
and honey thyme sauce*
\$32.00

Hand made saffron tagliatelle with clams, prawns, Spanish olive oil and baby herbs
\$34.00

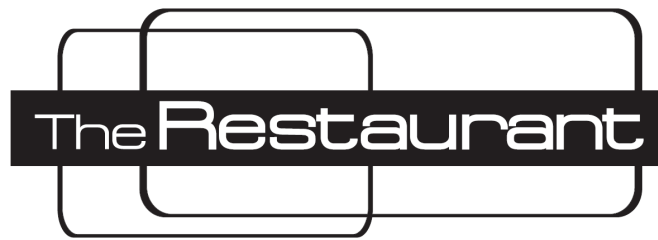
Char grilled aged scotch fillet with steak fries, green salad and horseradish aioli
\$36.00

Market fish of the day
POA

*Wild mushroom and Gruyere twice cooked soufflé with walnut vinaigrette, organic salted parsnips
and crisp beetroot*
\$32.00

Miso glazed Hiramasa king fish, Dutch Cream potato, ponzu style sauce and baby shiso leaves
\$33.00

*Open range duck breast with sesame bok choy, pomme de Terre, slow cooked duck wonton
and red wine jus*
\$35.00



To Follow

Berry clafoutis with mint leaves and Gippsland double cream
\$14.00

Belgian chocolate chantilly with raspberry poached rhubarb
\$14.00

Almond cakes with apricot and orange blossom fool
\$14.00

Local cheese plate with quince jelly
\$16.00