

## Chef's Menu

### ENTREE

#### Seared Scallops

smoked pork belly, apple & cress salad, crackling [g]  
19.50

#### Vitello Tonnato

sous- vide veal, tuna mayo, crisp eschallot, pane sardo  
19

#### Confit Duck

rocket, almonds, Spanish onion, orange & poppyseed dressing [g]  
17.50

#### Spinach & Ricotta Agnolotti

burnt butter, sage, shaved pecorino [v]  
19.50 / 29.50

### MAINS

#### Wild Mushroom Pithivier

roasted vegetables, puff pastry, crème fraiche, truffle veloute [v]  
29

#### Crispy Skin Duck

masterstock braised organic duck, tamarillo glaze, pandang, jasmine rice  
37

#### Wagyu Beef

flat iron steak, marrow butter, truffled potato gratin, broccolini, pepperberry jus  
42

#### Char Grilled Quail

prosciutto, celeriac puree, baby heirloom carrots, jus [g]  
34

#### Pan Seared Blue Eye Trevalla

sautéed cabbage, prosciutto, seafood consommé, pippies [g]  
37

#### Beef Shin Tortellini

smoked tomato sauce, cherry tomatoes, oregano, parmesan  
21 / 31

## Sides

6

#### Warm Bread, Confit Garlic

house made ciabatta, aged balsamic, extra virgin olive oil

#### Rosemary Kipfler Potatoes

confit garlic, extra virgin olive oil [g]

#### Steamed Greens

broccolini, peas, green beans, snow peas, toasted almonds [g][v]

#### Eggplant Crisps

shaved fried eggplant, smoked paprika, truffle aioli [v]

#### House Salad

mixed leaves, tomato, cucumber, Spanish onion, balsamic dressing [v]

#### Shoestring Fries

sea salt, truffle aioli [v]

## Something to Finish

#### Finger Lime & Ginger Crème Brûlée

lime pearls, wattleseed tuille  
16

#### Chocolate Fudge Torte

bourbon, coffee, macadamia brittle, praline, bourbon vanilla ice cream [g]  
18

#### Lemon Tart

lemon myrtle, bush lemon sorbet, native berry compote, wattleseed crust  
16

#### Three Cheese

internationally produced artisan cheese, apple, muscatels, quince, dulce batata, lavosh  
20

## Chef's Tasting Menu

### 5 Course Tasting Menu

75

#### Matching Wines

115

#### Pan Seared Scallops, Smoked Pork Belly

42 Degrees South Premier Cuvee NV, Coal River, TAS

#### Heirloom Tomato Salad, Buffalo Mozzarella,

Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA

#### Beef Shin Tortellini,

Red Claw Pinot Noir, Mornington Peninsula, VIC

#### Crispy Skin Organic Duck Braised in Masterstock,

Snake & Herring "Dirty Boots" Cabernet Sauvignon, Margaret River, WA

#### Lemon & Lemon Myrtle Tart

Mitchell Nobel One Semillon, Clare Valley, SA

### 5 Course Vegetarian Tasting Menu

115

#### Matching Wines

75

#### Zucchini Fritti, Pear, Gorgonzola Dolce

Dal Zotto Pucino, Proseco NV, King Valley, VIC

#### Agnolotti of Spinach & Ricotta,

Keith Tulloch "Per Diem" Pinot Gris, Hunter Valley, NSW

#### Wild Mushroom Pithivier

Red Claw Pinot Noir, Mornington Peninsula, VIC

#### Roast Beetroot Salad,

Snake & Herring "Dirty Boots" Cabernet Sauvignon, Margaret River, WA

#### Finger Lime & Ginger Crème Brûlée

Mitchell Nobel One Semillon, Clare Valley, SA

