

DINNER 7 NIGHTS

2 course minimum order applies for all guests at dinner

MONDAY – THURSDAY 2 courses \$59 or 3 courses \$69

FRIDAY and SUNDAY 2 courses \$65 or 3 courses \$75

In the peak Christmas period 23 Dec-2 Jan, Sunday prices apply every night

SATURDAY 2 courses \$75 or 3 courses \$85

+ Sundays of long weekends, Valentine's Day, Mother's Day, Father's Day etc

On public holidays Sunday prices apply, with a 10% surcharge

Fresh home-baked bread made with tarragon and honey is served after you order

To start

6 x premium natural oysters with rye bread crostini and a Bloody Mary shooter x 12 + \$20

Saffron mussel chowder, smoked trout, ham, horseradish cream and 2 tempura tiger prawns on the side

Shortcrust tart of pan-fried duck livers, braised red cabbage, caramelized apple, rocket salad, Madeira jus

Pan-seared scallops, tempura zucchini flower, avocado, white bean purée, prosciutto shard, gremolata

Carpaccio of grass-fed Angus beef, beetroot, baby capers, green peppercorns, horseradish mayonnaise

Creamy risotto, Portobello and forest mushrooms, asparagus tips, shaved Grana Padana

Salad of shaved prosciutto, fresh fig, Jannei goat curd, toasted macadamias, hazelnuts

Tofu marinated in thyme, pumpkin, confit tomato, mushroom, carrot, turnip, lemon and garlic

Main course

Pan-roast seasoned pork tenderloin, braised red cabbage, mash, minted veal jus

Roasted Tasmanian salmon fillet, roasted eggplant, kipfler potatoes, salsa verde, gremolata

Lightly peppered lamb back-strap fillet, roasted Desirée, baba ganouj, rosemary jus Niçoise + \$6

Breast of free-range chicken, chermoula, cous-cous, pine-nuts, cucumber raita + harissa

Tenderloin of grass-fed Angus beef, baked polenta, ratatouille, olives, pesto, veal Madeira jus + \$6

Lightly-peppered kangaroo fillet [rare only], juniper, pork belly, caramelised apple, baby spinach

Warm salad of asparagus tips, sweet potato puree, cress, mizuna, honey mustardseed dressing

Green vegetables \$9

Mesclun-mix green salad, champagne vinaigrette \$9

Dessert

Shortcrust lemon curd tart, ruby grapefruit, mango sorbet, crème fraîche and orange cardamom syrup

Chocolate mousse, white Belgian chocolate ice cream, Kahlua coffee syrup, croquant wafer

Warm caramelized cinnamon banana puff-pastry tart, coconut ice cream

Premium ice creams and sorbets, apricot purée, home-made almond biscotti

Affogato : vanilla-bean ice cream and espresso coffee with your choice of liqueur

Light citrus cheesecake of Jannei curd, hazelnut praline base, caramelised fresh fig and fig syrup

Warm bitter-sweet chocolate fondant, raspberry sorbet, Chantilly vanilla cream and berry coulis + \$6

2 cheeses, Maggie Beer quince paste, muscatel grapes, lavoche, crackers

4 cheeses + \$6

Double cream brie	Kingfisher Creek - Lobethal, SA
Washed rind	Petit Pont L'Eveque - Normandy, France
Cloth-matured cheddar	Maffra - Gippsland, Victoria
Blue	Tarwin - Berry's Creek, Victoria

Hot drinks

Vittoria coffee, loose-leaf teas, hot chocolate \$7

served with a home-made Callebaut chocolate filled with ganache and rolled in crushed almonds