

# DINNER 7 NIGHTS

## 2 COURSE MINIMUM ORDER

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

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

SATURDAY and special events\* 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

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

### To start

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Cream of cauliflower soup, with rye toast and 3 premium natural oysters on the side

Pan-seared scallops, salmon caviar, marinated salmon, tatsoi salad, palm sugar dressing

Pan-fried sardine fillets, artichoke hearts, tomato capsicum relish, chick peas and hummus

Tortellini of prawn with Ponzu soy broth, shiitake mushroom, baby bok choy and prosciutto chard

Salad of smoked duck breast with cucumber and fennel, date fig lime chutney, Cumberland sauce

Feuilleté of smoked salmon with witlof cress salad, sauce tonnato and a poached egg

Roasted eggplant stack, Saint-Loup goat's cheese, green beans, beetroot, baby capers and Kalamata olives

### Main course

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Pan-roast seasoned pork tenderloin, pumpkin roasted with fennel and cumin, black cherries and minted veal jus

Roasted Tasmanian salmon fillet with caramelized apple, crème fraiche and sherry hazelnut dressing

Breast of free-range chicken on creamy mash with saffron tomato broth, aioli and chorizo

Tenderloin of grass-fed Angus beef, fresh asparagus, forest mushrooms, creamy mash and Madeira cream + \$4

Lamb back-strap fillet with cannellini beans, broad beans, cherry tomato, shiitake and Dutch carrot + \$4

Confit of duck Maryland with duck sausage, garlic grapes, lentils, baby spinach and Madeira jus

House-made potato gnocchi, fresh asparagus, pumpkin roasted with fennel and cumin, sage herbed butter

### Side orders

Green vegetables \$9

Mesclun-mix green salad \$9

## Dessert

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Please resolve any disputes over dessert-sharing amicably + fairly

Warm caramelized cinnamon banana puff-pastry tart with coconut ice cream  
recommended with De Bortoli Noble One Botrytis Semillon

Pear, apple + rhubarb almond crumble with vanilla-bean ice cream and English custard + \$4

**PRE-ORDER SUGGESTED**

recommended with Brangayne Late Harvest Riesling

Medjool date pudding, Corella pear and candied ginger, butterscotch sauce, white chocolate ice cream  
recommended with De Bortoli Black Noble Aged Semillon

Premium ice creams and sorbets with apricot purée, home-made almond biscotti  
recommended with Orange Mountain Ice Viognier

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

Amaretto - Bailey's - Benedictine - Butterscotch Schnapps - Cointreau - Drambuie - Frangelico  
Galliano - Glayva - Grand Marnier - Grappa - Kahlua - Sambucca (black or white) - Tia Maria

Crème brûlée with strawberry sumac salad, raspberry sorbet and a slice of almond financier  
recommended with Orange Mountain Ice Viognier

Warm bitter-sweet chocolate fondant, orange cardamom syrup and pistachio ice cream + \$4

**PRE-ORDER SUGGESTED**

recommended with Huntington Estate Fortified Shiraz

2 cheeses – served with Maggie Beer quince paste, muscatel grapes, lavoche, crackers  
4 cheeses + \$4

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

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Vittoria coffee, loose-leaf teas, hot chocolate \$7  
served with a home-made Callebaut chocolate filled with ganache and rolled in crushed almonds