

DINNER 7 NIGHTS

MONDAY-THURSDAY	2 courses \$59	or	3 courses \$69
FRIDAY + SUNDAY	2 courses \$65	or	3 courses \$75
SATURDAY + Event Days	2 courses \$75	or	3 courses \$85

- Event days include public holidays as well as Mother's Day, Valentine's Day etc
- A 10% surcharge also applies on gazetted public holidays

Fresh home-baked bread made with tarragon + honey

To start

Tataki of grain-fed beef fillet with daikon, wakame, tatsoi salad, mirin dressing
Provençale fish soup with saffron + aioli, tempura-batter tiger prawns on the side
Pan-seared scallops with tempura zucchini flower, sweetcorn + peas, avocado, chorizo + gremolata
Pan-fried sardine fillets with asparagus tips, kipfler potato, sweet chilli beurre blanc dressing
Prawn, avocado, marinated salmon, salmon roe, ruby grapefruit, sauce Marie Rose
Smoked duck breast with celeriac remoulade, fennel salad + pomegranate
Feuilleté of Saint-Loup goat's cheese, toasted macadamias + hazelnuts, mizuna, vinaigrette dressing

Main course

Pan-roast pork cutlet, creamy mash, tomato + capsicum relish, pesto, black olive butter
Roasted Tasmanian salmon fillet, pumpkin roasted with fennel + cumin, eggplant, green beans, laksa
Breast of free-range chicken, bok choy, soy shiitake broth, chorizo + Dutch carrot
Tenderloin of grass-fed Angus beef, roast pumpkin, veal sweetbreads, onion jam + red wine jus + \$4
Lamb back-strap fillet, baked polenta, ratatouille, olives + pesto, veal Madeira jus + \$4
Confit of duck Maryland with five-spice, braised red cabbage, potato cake, duck livers + Madeira jus
Shortcrust tartlet of fresh asparagus, poached egg, shaved parmesan + truffle oil

Side orders with mains:	Green vegetables	\$9	Mesclun-mix green salad	\$9
-------------------------	------------------	-----	-------------------------	-----

Dessert

Warm caramelized cinnamon banana puff-pastry tart with coconut ice cream
Meringue stack layered with fresh berries + Chantilly cream, mango, berry coulis
Medjool date pudding, Corella pear, candied ginger + pineapple, butterscotch sauce, vanilla ice cream
Premium ice creams + sorbets with apricot purée, home-made almond biscotti
Affogato vanilla-bean ice cream + espresso coffee + your choice of liqueur
Vanilla-bean pannacotta with salad of tropical fruits, passionfruit, mango sorbet
Warm bitter-sweet chocolate fondant, sumac strawberry salad, vanilla ice cream + \$4
2 cheeses – served with Maggie Beer quince paste, muscatel grapes, lavoche, crackers
4 cheeses + \$4