

Lunch items 12-5pm

Fried chicken schnitzel sandwich, Italian slaw, aioli	17.50
Medium rare eye fillet sandwich with seeded mustard, aioli, cucumber and baby spinach	17.50
Spaghettini with baby spinach, garlic, olive oil and chilli	18.50
Traditional spaghetti bolognaise	25.50
Spaghettini vongole – chilli, garlic, lemon, parsley <i>...subject to the little diamonds being available....check with wait staff</i>	29.50
**Gluten free pasta	2.00

Starters

Extra virgin olive oil (30ml)	3.50
Bowl of warm mixed olives	6.50
Freshly shucked oysters with chardonnay vinaigrette	4.00
Polenta with caramelised fennel, pea purée, ricotta, peas and mint	22.50
Brains wrapped in prosciutto, burnt butter, sour cream, pickled fennel and herb salad	15.50
Yellowfin tuna carpaccio with lime infused olive oil, watercress, capers and chargrilled sourdough	21.50
Soufflé of blue swimmer crab meat, shallot and lemon thyme served with a champagne and chive velouté	22.50
Selection of antipasto	23.50

Main

Asparagus risotto with Persian fetta	33.50
Linguini with Tasmanian Atlantic salmon, braised leek, capers, baby spinach, lemon and olive oil	34.50
** Gluten free	2.00
Roasted baby chicken with truffled mash, garden peas and sautéed baby cos	39.50
Roasted duck breast with a confit leg and pistachio terrine, smoked yogurt and sorrel pesto	40.50
Dry-aged 500gm Murray Grey T-Bone with potato and rosemary gratin	60.50
Chargrilled 250gm Southern QLD grain-fed MB2+ eye fillet with roasted bone marrow, celeriac remoulade and red wine jus	47.50

Sides

Shoestring fries	8.50
Rocket and parmesan salad	9.50
Cos, radicchio, pear, shallot and pecorino salad	11.50
Spiced cauliflower with pomegranate, currants, pistachios, mint, parsley and yoghurt	12.50

Dessert

Dark chocolate whisky ball with almond praline	4.50	
Profiterole with cream and chocolate ganache	4.50	
Sticky date pudding, butterscotch sauce, vanilla parfait and flaked almonds	15.50	
Self-centred chocolate pudding with pouring cream (allow 20 mins)	16.50	
Citrus crème brûlée, apple sorbet, pecan tuille	16.50	
Manuka honey and yoghurt panna cotta, mandarin pudding with lemon frosting	16.50	
Espresso martini	18.50	
Affogato - ice cream with espresso coffee	10.50	
- with an additional liqueur of your choice	16.50	
Scoop of our vanilla bean ice cream	4.50	
Selection of house made sorbet and ice cream	each 4.50	
Cheese (40 gms) with fruit and quince paste	each 12.50	
Fromage d’Affinois	Rhone-Alps, France	Double cream, cow’s milk
Manchego	la Mancha, Spain	Semi-soft, sheep’s milk
St Agur	Auvergne, France	Blue, cow’s milk

Beverages

Fowles Wine 'The Exception' Late Harvest Sauvignon Blanc 2015	500ml	Strathbogie, Vic	13/58
De Bortoli 'Noble One' Botrytis Semillon 2014	375ml	Riverina, NSW	75
Massolino Moscato d' Asti DOC 2105	375ml	Piedmont, Italy	48
Domaine des Richards Muscat de Beaumes de Venise 2011	750 ml	Rhone, France	75

All the rest...

Chambers Tokay / Muscat / Liqueur Port	Rutherglen, Vic	8
Rockford P.S. Marion Tawny Port	Barossa, SA	12
Penfold's Grandfather Port	South Australia	15

Grappa	Nonino il Moscato di Grappa	Friuli, Italy	14.5
	Nonino UE Uvarossa	Friuli, Italy	14.5
	Questa E Vera Grappa	Veneto, Italy	13.5
	Umani Ronchi 'Cumaro' Grappa	Marche, Italy	13.5

Romate PX 'Cardenal Cisneros'	Jerez, Spain	8.5
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Cognac		
Paul Giraud Grande Champagne Napoleon		16.5
1992 Jean Groperrin		18.5

Armagnac		
1979 Comte de Lamaestre		17.5
1982 Lacourtoisie		19.5

Calvados		
2000 Victor Gontier Domfrontais		14.5

Poire William Bertrand		14.5
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