



M E N U
Spring 2011

ENTRÉES

Oysters, N.S.W.

Half dozen Sydney rock served with lemon and raspberry vinegar mignonette. \$28

Yellow fin tuna, Queensland.

In a tartar with avocado, octopus, avruga caviar and wasabi mayonnaise. \$30

Iberico ham “Bellota” from Gujuelo, Spain.

On a toasted sourdough with salmorejo and extra virgin olive oil.
Salad leaves in Sherry dressing. \$28

Scallops, North Atlantic.

With a Spanish onion and red wine compote, compressed grilled pineapple
with cardamom and pistachio vinaigrette. \$30

“Oysters, ham and Peas”

Pacific Oysters and Kurobuta pork pancetta, N.S.W.

Lightly warmed and served with a chilled green pea and lime consommé \$25

Blue Mackerel, local.

In escabeche marinade, pickled baby vegetables and fennel pollen. \$28

Hen’s Egg, open range “Papanui”, Hunter Valley N.S.W.

Softly poached with green asparagus, morel mushrooms and sauce forestiere. \$25

M A I N S

Truffle, Tasmania.

On a creamy risotto of “bomba rice” with baby vegetables and sweet wine reduction. \$46

Ocean Trout, Tasmania.

With a vegetable ratatouille “minute”, iberico ham, basil and pine nut pesto and olive tapenade. \$45

Blue eye trevalla, local

Confit in olive oil, “piquillo” red peppers stuffed with brandade and garlic veloute. \$45

Kingfish and King prawn, S.A. and Queensland.

Grilled with a romesco sauce, roasted hazelnuts, pearl and spring onions. \$48

Spring lamb rack, Cootamundra N.S.W.

With chermoula, hummus, aubergine caviar and lamb sweetbreads. \$48

Peking-Aylesbury Duck, Hunter Valley N.S.W.

Slow roasted with spinach, kohlrabi, baby turnips and a prune, ginger and apricot chutney. \$48

Black-Angus Beef Scotch fillet, Rangers Valley

Polenta gratin, broad beans and baby green beans with a niçoise dressing and red wine jus. \$48

S I D E S

Mixed salad leaves with Sherry vinegar and extra virgin olive oil vinaigrette. \$10

Hand cut sebago chips with rosemary and thyme salt. \$12

Green beans with basil and macadamia pesto. \$12

DESSERTS

All about chocolate \$16

2005 Cave d'Abbé Rous Grenache Noir, Banyuls AC, Roussillon, France VDN - Red Dessert Wine (\$18)

Apple tart "like a Tatin" with Granny Smith and Calvados sorbet \$18

2007 Domaine L'Arjolle 'Lyre' Late Harvest Muscat à Petits Grains, Côtes de Thongue AC, France (\$24)

"Bourbon Babà" with chestnuts and pears \$16

2008 Domaine Rotier 'Renaissance' Botrytis Loin de l'Oeil, Gaillac Doux AC, France (\$20)

Macaroon with lemon custard, confit peppered strawberries and rhubarb sorbet \$20

2006 Château Guiraud 1er Cru Classé Botrytis SE/SB/Muscadelle, Sauternes AC, Bordeaux, France (\$30)

Selection of three Australian cheeses garnished \$24

Please ask your waiter for today's local selection of cheeses

2006 Coates Shiraz Vintage Port, McLaren Vale, South Australia - Fortified Wine (\$15)

or

2005 Cave d'Abbé Rous Grenache Noir, Banyuls AC, Roussillon, France VDN - Red Dessert Wine (\$18)

- *Please inform your waiter of any food allergies or special dietary requirements*
- *On Sundays and Public Holidays a surcharge of \$10 per person applies*