



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 Guijuelo, 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, sautéed mushrooms and sauce forestière . \$25

M A I N S

Bomba Rice, Spain

On a creamy risotto with baby vegetables and sweet wine reduction.

\$40

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, Cootamundra N.S.W.

With chermoula, hummus, aubergine caviar and lamb sweetbreads.

\$48

Duck Breast, 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

Jonah's Black Forest Gâteau 20

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

Baked apple with milk rice pudding and cinnamon ice cream 20

2009 Domaine Pierre Bise Chenin Blanc, Quarts de Chaume AC, Loire Valley, France (\$24)

Red fruits in chilled mulled wine with mint infused ice cream and macaron 18

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

Seasonal fruit Soufflé with Champagne granita 20

(It is recommended to order at the beginning of your meal to allow cooking time)

*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

Fromage travaillé served with homemade walnut bread and pear chutney 18

Blue mould cheese

2006 Vinoptima 'Reserve' Gewürztraminer medium-dry, Gisborne, New Zealand - White Wine (\$18)

or

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)

Fromage travaillé served with homemade walnut bread 18

Goats cheese with soft herbs

2008 Royal Tokaji Wine Company Late Harvest MUS/Furmint/Harslevelü, Tokaji-Hegyalja, Hungary (\$16)

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