



M E N U
Summer 2012

ENTRÉES

Oysters, N.S.W.

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

Blue Swimmer Crab, WA

Dressed and served with a chilled tomato and cucumber consommé and avruga caviar. \$30

Iberico Ham “Bellota” from Guijuelo, Spain

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

Scallops, North Atlantic

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

King Prawns, Queensland

Grilled and served à la grecque with Padrón peppers, feta cheese, olives and confit kipfler potatoes. \$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, semi dried tomatoes and Pedro Ximenez Sherry wine reduction. \$40

Ocean Trout, TAS

Confit, served with crushed Kipflers, green asparagus, cavolo nero and sorrel-lemon dressing. \$45

Blue Eye Trevalla, local

Steamed served with grilled baby octopus, gazpacho purée, confit cherry tomatoes, cucumber and almond picada. \$45

Snapper, New Zealand

Seared, served with King Prawns, romesco sauce, roasted hazelnuts and baby onions. \$48

Spring Lamb, N.S.W.

Roasted saddle and herb crumbed cutlet with zucchini and peas trifolati, baby zucchini flowers and pea purée. \$48

Angus-Cross Beef, Riverina, N.S.W.

Grilled and served with maize "Pont Neuf", glazed pine mushrooms borlotti purée and bone marrow. \$50

S I D E S

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

Shoe string Fries. \$10

Butter 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)

Cinnamon macaron with confit apples and tatin ice cream \$18

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

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)