

FRESH SEASONAL SUSTAINABLE & ALWAYS HOUSE MADE
SET MENU 2 course – 55 3 course – 65

Oysters 6/12

House shucked natural – Veuve Clicquot mignonette 24/44

Chef's Special 27/48

Entrée

Goat cheese stuffed zucchini flowers, grilled eggplant, romesco sauce, basil

Duck rilette, red onion jam, cornichons, toasted sour dough

Prawn and Moreton bay bug ravioli, leek, dill & lemon white wine sauce

Beef tartare, potato gaufrettes, pink peppercorn aioli

Mains

Market Fish

Turkey & apricot roulade, pumpkin, brussel sprouts, maple glazed carrots, thyme veloute

Lightly smoked pork belly, grilled pineapple, roasted capsicum, agrodolce eschallots, grand marnier & star anise jus

220g Eye fillet, garlic mash, asparagus, prosciutto, cafe de paris butter, jus.

Pappardelle, Tasmanian blue mussels, salsa rosa, chilli, saffron, fines herbs & parmesan pangrattato

Dessert

Passionfruit and poached peach Eaton's mess, plantain crisps, orange blossom caramel

Pumpkin pie, chai ice-cream, rum soaked raisins, pistachios

Black forest layer cake, kirsch and cherry compote, chocolate truffles

Affogato w/- hazelnut & Lemon Biscotti

Chefs cheese selection, quince, lavosh, sour dough

Sides

Hand cut chips, house made ketchup

Roasted sweet potato, figs, feta, almonds, caramelised apple balsamic, brik pastry

Mesclun garden salad, fines herbs vinaigrette

Greens with smoked garlic butter, parsley and lemon