

Stone Ground Polenta Bread	1.00
Marinated Olives with Chilli, Garlic and Preserved Lemon	6.00 gf

ENTREE

Oysters Natural with Lime or Red Wine and Shallots	(6) 22.00 (12) 42.00
Seared Scallops with Soused Eel, Crisp Potato and Tarama	22.00 gf
Hot Smoked Trout with Creme Fraiche, Dill and Melba Toast	19.00
Goats Curd Panna Cotta with Red Peppers, Thyme and Honey	18.00 vgf
Prosciutto di Parma with Almond Gazpacho, Fennel, Olives and Parmesan	19.00
Crisp Confit Chicken with Corn, Crab and Chilli salsa	19.00 gf
Roast Kangaroo with Baby Beetroots, Dukkah and Horseradish Cream	19.00 gf

MAIN COURSE

Swordfish with Ratatouille, Chickpeas and Anchoiade	28.00 gf
Roast Salmon with Crunchy Carrots, Sesame and Ginger	30.00 gf
Tart Lyonnaise with Tomme de Chevre and Asparagus	26.00 v
Roast and Confit Duck with Pomme Anna, Spinach, Fig Jus	34.00 gf
Lamb Loin with Ras el Hanout, Chorizo, Sauce Soubise and Israeli Cous Cous	40.00
250gm Grass Fed Sirloin with Paris Mash and Red Wine Butter	34.00 gf
350gm Grass Fed Rib Eye with Potato, Green Beans, Mushrooms	49.00 gf

SIDES

Greens with Almond Butter	8.00 gf
Rocket and Fennel Salad with Parmesan	8.00 gf
Fries and Aioli	7.00 gf
Paris Mash	7.00 gf

DESSERT

Pineapple and Mint Terrine with Creme Fraiche Ice Cream	15.00
Coconut and Mango Bavarois with Kaffir Lime	14.00
Manuka Honey and Ricotta Cheese Cake with Kataifi and Ouzo	16.00
White Chocolate mousse and Peach Mille Feuille	15.00
Apple Ginger Sorbet or Lemon Sorbet	per scoop 3.50

Selection of Cheese with Lavosh and Muscatels	22.00
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