

## Degustation

### **Snapper Terrine with Olives**

Sun-dried Tomato Dressing - Balsamic Reduction

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### **Smoked Beef Bresaola**

Tequila Dressing - Apple & Walnut Salad

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### **Grilled Octopus**

Saffron Risotto Cake - Capsicum Sauce - Courgette

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### **Sous-Vide Kangaroo Fillet Wrapped in Speck**

Juniper Berry Sauce - Honey Sauerkraut  
Semolina Gnocchi

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### **Praline & Pear Rocher**

with Tonka Bean Ice Cream

\$73

#### **Bremerton**

*2016 Fiano, Langhorne Creek - \$12*

#### **Mazza**

*2011 Cinque, Geographe - \$14*

#### **Mazza**

*2017 Bastardo fortified - \$8 (30ml)*



<b>Entrees</b>	Minted Ricotta, Marinated Olives and Garlic Croutons	12
	Asian Popcorn Chicken with Wasabi Dip, Nam Jim Gel and Pickles	13
	Duck Liver Pate with Beetroot Coulis and Cornichons	14
	Smoked Beef Bresaola with Tequila Dressing, Apple & Walnut Salad	15
	Goat Cheese “Brulée” with Plum Chutney & Pink Peppercorns	15
	Prawn Cocktail with Celery Remoulade & Spring Onion Sorbet	15
	Salmon “Gravlax” - Fennel, Pink Grapefruit, Honey & Mustard, Rosti	15
	Mushroom Ravioli on Truffled Savoy Cabbage in Cream	15
	Bouillabaisse Fish Soup with Grilled Scallops, Croutons and Rouille	15
Hot & Smokey Honeycomb Tripe Goulash under Puff Pastry Crust	13	
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<b>Mains</b>	Roast Duck in Port & Prune Jus with Red Cabbage and Dumpling	42
	Beef Fillet Steak under Macadamia Crust in Red Wine Jus with Leeks, and King Oyster Mushrooms on Horseradish-Turnip Purée	41
	Pulled Lamb Shank braised in Rosemary & Garlic with Kohlrabi Béchamel, Roman Gnocchi and Parmesan Crisp	39
	Marinated Chicken Breast in Herb Jus, Garden Peas with Ham and Mint on Sweet Corn Puree with Semi-dried Tomatoes & Croquettes	38
	Grilled Skin-on Barramundi Fillet on Prawn Bisque with Potato Écrasé, Tomato Confit and Sautéed Spinach	40
	Vegetarian Tasting Plate with Asparagus-Potato Wrap, Pumpkin Puree, Leeks & Mushrooms and Semolinas Gnocchi	32
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<b>Sides</b>	Hand-cut Potatoes, cooked in Duck Fat	9
	Potato Gratin Dauphinois	8
	Fine Green Beans “Sicilian Style” with Pine Nuts, Olives & Sultanas	9
	Garden Salad with Pears, Parmesan & Toasted Seeds	10
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<b>Dessert</b>	Creme Brulée	12
	Pavlova Roulade with Passionfruit Sauce	13
	“Mango Trifle” - Mango & Yoghurt Mousse with Chocolate Sponge	14
	Chocolate Soufflé with Vanilla Bean Ice Cream and Raspberry Coulis	16
	Walnut & Maple Ice Cream with Creme de Cassis Liqueur	15
	Warm Apple Crepe with Cinnamon Ice Parfait and Macadamias	15
Hall’s “Suzette” - Washed Rind Cheese, Harvey - Muscatels - Lavosh	16	

**Fixed Price Mid-Week Dining**

**2 courses - \$49 - 3 courses - \$58**

*Limited to groups of max 8 people - Valid Mon - Thu for 1 main course, 1 entree and/or 1 dessert per person*