

## Degustation

### Kingfish Ceviche

Peach Chutney - Mint Oil - Pink Peppercorns

\*\*\*

### Vitello Tonnato

Sliced Veal in Tuna Dressing with Fried Capers

\* \*\*

### Grilled Octopus

Saffron Risotto Cake - Courgette - Rouille

\*\*\*

### Sous-Vide Kangaroo Fillet in Juniper Cream

Honey Sauerkraut - Potato Coquettes

\*\*\*

### Compressed Mango with Spices

White Chocolate Chantilly  
Coconut & Raspberry Sorbet

\$73

#### **Paddy Borthwick**

*2016 Pinot Gris, Martinborough, NZL  
Glass \$13 - bottle \$58*

#### **Ulithorne**

*2016 Tempranillo Blend, McLaren Vale  
Glass \$13 - bottle \$56*

#### **Juniper Estate**

*2016 Cane-cut Riesling, Margaret River  
Glass \$8 (30ml) - bottle \$39 (375ml)*



<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
	Beef Brisket Terrine, Horseradish Dressing, Apple & Celery Salad	14
	Goat Cheese “Brulée” on Almond Puree with Poached Pear	15
	Prawn Cocktail with Celeriac Remoulade & Spring Onion Sorbet	16
	Cured Salmon Tartar, Fenne & Grapefruit Salad, Honey Mustard Sauce	16
	Pea, Mint & Ricotta Tortellini on Braised Radicchio, Bagna Cauda Sauce	15
	Prawn Bisque with Grilled Scallops and Roasted Cauliflower	16
	Hot & Smokey Honeycomb Tripe Goulash under Puff Pastry Crust	13
<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
	Sous-Vide Leg of Lamb in Rosemary & Garlic with Ratatouille Tart, Baked Polenta and Parmesan Crisp	39
	Marinated Chicken Breast on Ginger Beurre Blanc with Coriander Pesto, Steamed Brocolini and Potato Croquettes	38
	Grilled Skin-on Barramundi Fillet on Pear & Parsnip Purée with Grain Mustard Sauce, Potato Ecrasé, Tomato Confit and Sautéed Spinach	40
	Vegetarian Tasting Plate with Asparagus-Potato Wrap, Pumpkin Puree, Leeks & Mushrooms and Grilled Polenta	32
	Hand-cut Potatoes, cooked in Duck Fat	9
Potato Gratin Dauphinois	8	
<b>Sides</b>	Fine Green Beans “Sicilian Style” with Pine Nuts, Olives & Sultanas	9
	Garden Salad with Pears, Parmesan & Toasted Seeds	10
<b>Dessert</b>	Creme Brulée	12
	Pavlova Roulade with Passionfruit Sauce	13
	Tiramisu with Drunken Cherries	14
	Chocolate Soufflé with Tonka Bean Ice Cream and Raspberry Coulis	16
	Hazelnut Ice Cream with Creme de Cassis Liqueur	15
	Warm Apple Crepe with Cinnamon Ice Parfait and Macadamias	15
	“Hall’s Suzette” Washed Rind Cheese (WA) - 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*