

Degustation

Prawn Cocktail

Celery Remoulade - Spring Onion Sorbet

Smoked Bresaola

Tequila Dressing - Apple & Walnut Salad

Rock Cod Fillet & Potato Wrap in Noilly Prat Sauce

Pumpkin Puree, Charred Asparagus, Tomato Fondue
Balsamic Onions & Basil Oil

Crumbed Lamb Racks on Rosemary Jus

with Grilled Watermelon, Cucumber Tzatziki
Kalamata Soil and Polenta

Chocolate & Coffee Tart

with Raspberry Mascarpone Whip

\$73

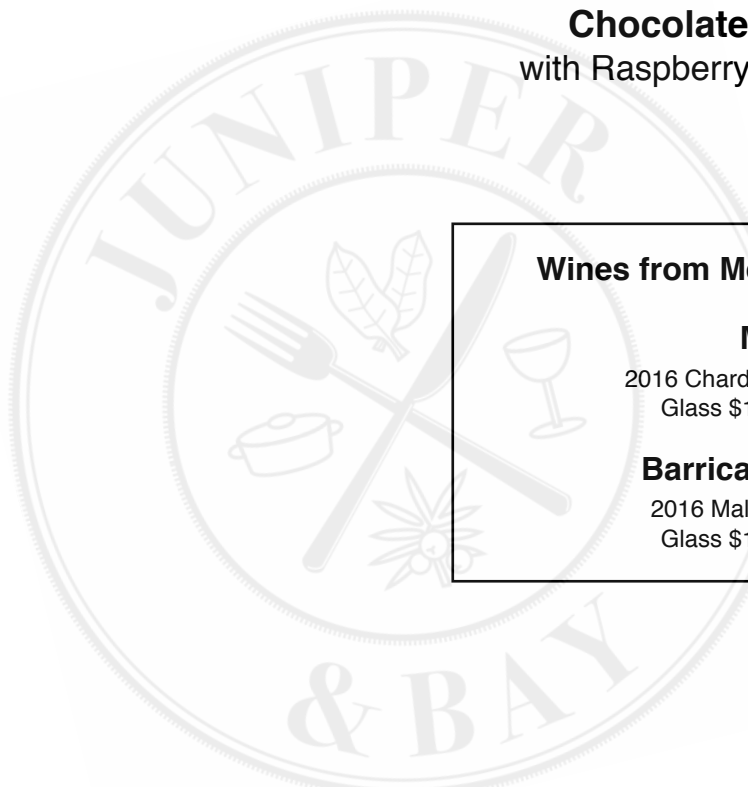
Wines from Mendoza/Argentina

Mevi

2016 Chardonnay, Mendoza
Glass \$10 Bottle \$45

Barricas del Plata

2016 Malbec, Mendoza
Glass \$10 Bottle \$45



Entrees	Marinated Kalamata Olives	7
	Dips and Sourdough Bread	12
	Asian Popcorn Chicken with Wasabi Dip, Nam Jim Gel and Pickles	13
	Duck Liver Pate with Beetroot Coulis and Cornichons	14
	Smoked Bresaola with Tequila Dressing and Apple & Walnut Salad	14
	Goat Cheese “Brulée” with Rhubarb Chutney	15
	Prawn Cocktail with Celery Remoulade & Spring Onion Sorbet	15
	Salmon “Gravlax” - Fennel, Pink Grapefruit, Honey & Mustard, Rosti	15
	Prawn Bisque with Roasted Cauliflower and Grilled Scallops	15
Hot & Smokey Honeycomb Tripe Goulash under Puff Pastry Crust	13	
<hr/>		
Mains	Roast Duck in Port & Prune Jus with Red Cabbage and Dumpling	42
	Beef Fillet Steak under Macadamia Crust in Red Wine Jus with Leeks, Grapes and King Oyster Mushrooms on Horseradish-Turnip Purée	41
	Crumbed Lamb Racks on Rosemary Jus with Grilled Watermelon, Cucumber Tzatziki, Kalamata Soil and Polenta	41
	Marinated Chicken Breast in Herb Jus, Garden Peas with Ham and Mint on Sweet Corn Puree with Semi-dried Tomatoes & Croquettes	37
	Rock Cod Fillet & Potato Wrap in Noilly Prat Sauce with Pumpkin Puree, Charred Asparagus, Balsamic Onions & Basil Oil	40
	Vegetarian Tasting Plate with Asparagus-Potato Wrap, Pumpkin Puree, Grilled Watermelon, Sautéed Beetroot and Polenta	32
<hr/>		
Sides	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
<hr/>		
Dessert	Creme Brulée	12
	Pavlova Roulade with Passionfruit Sauce	13
	“Mango Trifle” - Mango & Yoghurt Mousse with Chocolate Sponge	15
	Dark Chocolate & Coffee Tart with Mascarpone and Raspberry Mousse	14
	Tonka Bean Ice Cream with Creme de Cassis Liqueur & Blueberries	15
	Warm Apple Crepe with Cinnamon Ice Parfait and Macadamias	15
“Barber’s 1833” 24 th Vintage Cheddar - Poached Muscatels - Lavosh	16	

Fixed Price Mid-Week Dining

2 courses - \$48 - 3 courses - \$56

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