

APRIL

ENTREE 16.0

Camden Haven Oysters Half dozen served natural

Rock Lobster & Pork Belly, Cauliflower Puree, Fresh Tomato & Aged Balsamic

Lambs Brains, with a Warm Chicken & Veal Terrine, Sorrell & Pedro Ximenez Vinaigrette

Seared Alaskan Scallops, Beetroot Carpaccio, Persian Feta, Croutons & Chive Oil

Roquefort Fondant with Hazelnuts, Celery Heart & Fresh Apple

MAIN COURSE 28.0

Salt Water Barramundi Fillet Pan Fried with Green Pea Veloute, Poached Potatoes & Pickled Daikon

Beetroot Risotto, Goats Curd, Walnuts & Sage

Dutton Park Duck Breast, Free Range duck with Jerusalem Artichokes, Orange & Carrot Puree, Red Wine Jusx

400gm Rib Eye Cutlet "Steak & Frites" 40.0

MSA Grass fed - 120 days served with Potato Gratin Frites & Béarnaise sauce

280gm Wagyu Sirloin marble score 6+ 35.0

MSA Grain Fed- 400 days served with Potato Puree, Baby Vegetables, Wasabi & Tarragon Foam

Signature 'Bouillabaisse' Tagine 35.0

Premium fish & seafood rustic stew, with a crusty baguette

* Ingredients may vary slightly due to seasonal changes and availability

SIDES 6.0

Crispy Desiree Potatoes with Parsley, Nutmeg & Chives

Cherry Tomato & Cucumber Salad

Pommes frites

French Beans with Lemon Oil & Chilli

Garlic Baguette 5.0ea (for 2)

DESSERT 16.0

Affogato Your choice of liqueur, espresso & vanilla bean ice cream

Chocolate & Hazelnut Delice, with Salted Caramel & Vanilla Bean Ice Cream

Strawberry Sabayon Tart

Sauterne Creme Brulee

Cheese selection Chefs choice of 3 premium Australian & imported cheeses served with a basket of sliced baguette

DESSERT WINES

	glass	bottle
2005 Tempus Two Botrytis Semillon	8.0	32.0
2006 Gramps Fifth Generation Botrytis Semillon	10.0	40.0
2006 Noble One	15.0	60.0
2008 Dal Zotto Prosecco	10.0	48.0

BRANDY & COGNAC

Chatelle Napoleon VSOP Brandy	7.0
Hennessey VS Cognac	9.5
Hennessey VSOP Cognac	18.5
Hennessey XO Cognac	21.5
Courvoisier VSOP Cognac	13.2
Martell XO Cognac	19.7

PORT & TOKAY

Galway Pipe Fine Old Tawny	9.0
Penfolds Grandfather	12.0

SHERRY & MADEIRA

Lustau Solera Reserva Rare Cream Superior	10.0
Lustau Dry Oloroso Don Nuno Reserva	9.0
A.R Valdespino Sanluca, Pedro Ximenez	6.0
Seppeltsfield Clara Blanca, Palomino Aged dry Amontillado	9.0
Seppeltsfield Ruby Rose, lightly fortified Grenache Rose	6.0
Henriques & Henriques 5 year old Finest Medium Dry Madeira	8.0

TEA & COFFEE 4.0

Vittoria Cinque Stelle espresso coffee

Twining's Tea selection of English Breakfast, Earl Grey, Irish Breakfast, Prince of Wales, Ceylon, Ceylon Orange Pekoe, Lansang Souchong, Darjeeling, Pure Green, Camomile or Peppermint