

Oysters

Pacific	Tasmania/South Australia	3.5
Rock	NSW	
Kumamoto	South Australia	4.0

Charcuterie

Daily selection plate	18
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Entrée

Camembert fondue, confit baby vegetables, truffle oil, lemon thyme	17
Confit Huon ocean trout, avocado, cucumber, watercress, horse radish, tomato vinaigrette	18
Yellowfin tuna, bobby veal, anchoiade, green bean, horseradish	18
veal sweetbreads, wagyu bresaola, scallop, white raisins, muscat	19
Duck terrine, parfait, poached fig, wine jelly, brioche	17
Twice cooked quail, puy lentils, radicchio, saffron quince, pomegranate reduction	18

Main

Potato gnocchi, jerusalem artichoke, mushrooms, porcini dust, truffle oil	28
Pan fried john dory, creamed leek, baby vegetables, white bean, avruga	34
Slow roasted lamb shoulder, pumpkin, peas, dates, seeds	32
Spiced venison, chestnut, parsnip, pomegranate, parsley, red cabbage, raisins	30
Ox fillet and tail, silverbeet, root vegetables, chervil, salsa verde	36
Char grilled beef, celeriac, savoy cabbage, watercress, radish, with choice of sauce ...	market price

Sides

7.0

King island sour cream mash potato

Cauliflower cheese

Baby gem, iceberg, grapes, horseradish

Brussel sprout crumble