

Entrée

Fresh Sydney Rock Oysters 23/44

aged balsamic, black pepper, olive oil (GF)

NV Bonnaire Champagne Tradition Brut, Cramant FRA \$15

Ash Goats Cheese 24

roasted red onion, wild rocket, sourdough croutons, honey & chervil vinaigrette (V, GF)

NV Michael Hall Sang de Pigeon Blanc, Adelaide Hills & Barossa Valley SA \$12

Duck Foie Gras & Cognac Pate 26

apple & walnut jam, seasonal leaves, brioche

2017 Gate 20 Two Pinot Noir, Central Otago NZL \$22

Seared Veal Tenderloin Carpaccio 25

shaved Manchego, capers, basil, parsley puree, olive oil (GF)

2019 Saint Max by Chateau Mont-Redon Rose, Provence FRA \$12

House Hot Smoked Blue Eye Cod 25

Ligurian olives, confit roast peppers, prawn aioli (GF, DF)

2020 Rockford Vine Vale Riesling, Barossa Valley SA \$22

Tasmanian Scallop Chowder 25

pancetta, kipfler potatoes, chive oil

2018 Clarence House Chardonnay, Coal River & Derwent River Valleys TAS \$15

Dukkha Fried Crispy Prawns 25

pickled heirloom tomatoes, Persian fetta, coriander

2020 Pirovano Pinot Grigio DOC, Veneto ITL \$10

Main

Roasted Fish of the Day 40

black garlic aioli, Kalamata olives, baby capers, pine nuts, sauce vert, baby spinach (DF, GF)

2021 Domaine Simha Paysan Fleur Sauvage White Blend (Biodynamic), Derwent Valley TAS \$16

Grilled Cone Bay Barramundi 40

bisque cream, asparagus, butter poached Gulf prawn, chive oil, lemon balm (GF)

2018 Moorilla Praxis Series St Matthias Vineyard Chardonnay Musque, Derwent Valley TAS \$13

Local Snapper & Truffle Pie 42

onion soubise, butter puff pastry, potato mash

2019 McLeish Estate Semillon, Hunter Valley NSW \$12

Roast Confit Duck Leg 42

orange chutney, roast baby beetroot, watercress, Grand Marnier jus (GF)

2018 David Duband Hautes Cotes de Nuits Pinot Noir, Burgundy FRA \$25

Chargrilled Riverina Beef Tenderloin 44

roast eschalots puree, pink peppercorn vinaigrette, chard leaves, port jus (GF)

2020 Hughes & Hughes Syrah, Southeastern TAS \$16

Sides 11

Desiree potato mash (GF)

thick cut chips

Persian fetta & gem lettuce salad, Dijon & oregano vinaigrette (GF)

snow peas, snap peas, kai lan, soy & pickled ginger dressing, black sesame (GF)

Dessert

Republique Cacao Smoked Chocolate Tart 17

torched marshmallow, chocolate ganache, salted cashew praline, Nutella ice cream
NV Charles Melton PX Sotto di Ferro, Barossa Valley SA \$29 (90ml)

Passionfruit Crème Brulee 17

roasted coconut jam, whipped cream (GF)
2019 Juniper Estate Botrytis Riesling, Margaret River WA \$14 (90ml)

Blueberry & Almond Pudding 17

strawberry & vanilla compote, golden syrup & whiskey ice cream
2020 Soumah Tranquillo Brachetto, Yarra Valley VIC \$13 (90ml)

Iced Desserts 16

made in House
served w/ macadamia cookie & chocolate sticks
French Vanilla ice cream
72% Dark Chocolate, Rum & Raisin ice cream
Fig & Pistachio Praline
Strawberry & Cointreau sorbet
Lemon & Passionfruit sorbet

Chef's Selection of Regional & Imported Cheeses 27

crisp bread, quince paste GF
Francois Darroze LGA 8 Ans Bas-Armagnac, Armagnac FRA \$14 (30ml)

12 Months Aged Manchego (La Mancha, Spain)

Rooted in the La Mancha wilderness of central Spain, Manchego hails from milk of the Manchega sheep. Fostered on the pastures in the heartland of Spain, this semi hard cheese is identified by its distinctive herringbone rind and sweet savour.

L'Artisan Grand Le Rouge (Gippsland, Victoria)

Le Rouge is a semi soft cow's milk cheese washed in an annatto mixture to impart a bright orangey-red colour to its thin and sticky rind. This beautifully coloured rind contains a dense paste that slowly breaks down to a rich, unctuous texture as it ages. With a savoury, meaty flavour, this cheese is perfect for those who like their cheeses to have both a strong aroma and an equally strong flavour.

Cashel Blue (Tipperary, Ireland)

Cashel Blue firm yet moist, with notes of fresh tarragon, white wine and a little salty on the outside. With age it mellowing to a rounder, spicier style and the interior softens to an unctuous creaminess. Cashel Blue is named after the historic "Rock of Cashel," a medieval castle that was once the seat of the Kings of Munster

Woombye Triple Cream Brie (Woombye, Australia)

Woombye Triple Cream Brie is made using fine quality local milk to which extra cream is added. This extra cream means that below the delicate white bloomy rind found on the outside, there is a deliciously rich and creamy cheese. This is a decadent Australian triple cream cheese.

Crêpes Suzette 38 (for two)

available evenings only
Domaine du Tariquet L'idée folle Vin de Liqueur, FRA \$10

Espresso Coffee or Tea 5