

Entrée

Fresh Sydney Rock Oysters 26/50

soy & sesame vinaigrette (GF)

NV Champagne Bonnaire Tradition Brut, Cramant FRA \$16

Savourine Goats Cheese 25

Tuscan cabbage, pickled cauliflower, honey vinaigrette (V, GF)

2021 Tomich Woodside Sauvignon Blanc, Adelaide Hills SA \$12

Duck Liver Pate 25

house made pickles, sourdough crisp, seasonal leaves

2018 Domaine Pichot Clos Berger Vouvray Demi-Sec, Loire Valley FRA \$14

Vitello Tonnato 25

seared veal fillet, Ortiz tuna mayonnaise, caper berries, Parmegiano Regiano (GF)

2020 Corte San Mattia Verona Rosso IGT, Veneto ITL \$14

Hot Smoked Cone Bay Barramundi 26

fennel remoulade, red pepper oil, bronze fennel (DF)

2017 Hentley Farm Poppy White Field Blend, Barossa Valley SA \$11

Sweetcorn & Crème Fraiche Cream Soup 25

blue swimmer crabmeat, basil (GF)

2021 Clarence House Chardonnay, Coal & Derwent Valleys TAS \$15

Crispy Fried Prawns 26

Persian feta, smoked paprika aioli, Espelette pepper

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

Main

Roasted Fish of the Day 42

roasted tomato & chervil vinaigrette, salmon roe, grilled leeks (GF)

2019 Domaine du Chardonnay Petit Chablis, Burgundy FRA \$17

Pan Seared Pink Snapper 44

spicy rouille, crispy Pacific oyster, green shallot essence, rapini (GF)

2021 JC's Own Freestyler White Blend, Barossa Valley SA \$15

Gulf Prawn & Tasmanian Scallop Pie 44

saffron onion soubise, butter puff pastry, potato mash

2019 Scarborough The Obsessive Chardonnay, Hunter Valley NSW \$20

Roast Slow Cooked Duck Breast 44

parsnip cream, honey figs, cavolo nero, port jus (GF)

2021 Sinapius Esmé Gamay, Pipers Brook TAS \$18

Chargrilled Riverina Beef Tenderloin 52

truffle pecorino crust, roast portobello mushrooms, spinach, jus (GF)

2020 Paolo Scavino Vino Rosso, Piemonte ITL \$14

Sides

Desiree potato mash (GF) 11

thick cut chips 11

fresh seasonal leaf salad, quinoa, Kalamata olives, feta, lemon thyme vinaigrette (GF) 12

steamed Asian greens, chili jam (GF) 12

Dessert

Warm Republique Cacao Chocolate & Macadamia Brownie 18

chocolate fondue, vanilla ice cream

2021 Fraser Gallop Ice Pressed Chardonnay, Margaret River WA \$18 (90ml)

Frozen Rhubarb Parfait 18

roasted rhubarb compote, golden syrup anglaise (GF)

2020 Soumah Tranquillo Brachetto, Yarra Valley VIC \$13 (90ml)

Date Crème Brulee 18

caramelized date jam, whipped cream (GF)

2020 Domaine des Bernadins Muscat Beaumes de Venise, Rhône Valley FRA \$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

Tiramisu Ice Cream

Strawberry & Cointreau sorbet

Lemon & Passionfruit sorbet

Chef's Selection of Regional & Imported Cheeses 28

crisp bread, quince paste GF

1979 Domaine de la Viguerie Rivesaltes VDN, Languedoc-Roussillon FRA \$25 (60ml)

OR

La Salamandre Eau de Coing Quince Liqueur FRA \$10 (30ml)

Comte (France)

Comte is a type of Gruyere, similar to the large mountain cheeses made in the Alps. The young wheels undergo a cold maturation system at 1,100 metres in the old underground Fort of Saint Antoine. The rich milk of the Montbéliard cows that graze the natural mountains pastures, the care and know-how of the cheese maker and the expert affinage of Marcel Petite are fundamental to such a prized and rare cheese.

Le Duc Vacherin (France)

Deliciously soft and fragrant spruce-bark bound surface ripened cow's milk cheeses. Vacherin Le Duc is hand-made in limited quantities. The cheese has a mild, rich creamy flavour and soft fudgy texture when young. If left to ripen in the box, the smooth pinkish rind starts to bloom and ripple, and the inside softens to a delectable oozing melt-in-the-mouth texture, with a fragrant hint of the forest.

Bleu d'Auvergne (France)

Bleu D'Auvergne is a French blue cheese named after its place of origin in the Auvergne region of south-central France. The cheese can be made from raw or pasteurised milk and is sometimes attributed as cow's milk version of Roquefort although it is much creamier and buttery. Bleu D'Auvergne is creamy ivory colour. The rind is moist and sticky, unveiling a soft paste with a grassy, herbaceous, and (with age) spicy, peppery, salty, pungent taste.

L'Artisan Marcel (Australia)

Marcel is a small, round, soft Brie style cheese inspired by the Saint Marcellin cheese found in the Rhône-Alpes region of Eastern France. It is handmade with organic cow's milk and has a mould rind enveloping the soft white paste underneath. This cheese gently ripens over time to form a rich, dense texture becoming oozy with age. The flavour is mildly earthy and savoury when young and is slightly firm to the touch.

Crêpes Suzette 38 (for two)

available evenings only

2021 Fraser Gallop Ice Pressed Chardonnay, Margaret River \$18

Espresso Coffee or Tea 5