

## DINNER

## ENTREE

CHICKEN LIVER PATE w PEAR SALSA	16
CRISPY SCHOOL PRAWNS w SAFFRON AIOLI	17
SOUTH AUSTRALIAN MUSSELS w WHITE WINE, CHILLI & TOMATO	15
SEARED SCALLOPS, EGGPLANT PUREE, CAPER, RAISIN & BASIL SALSA	17
GRUYERE SOUFFLE, SHAVED ASPARAGUS, PROSCIUTTO & ENDIVE	17
ROASTED EGGPLANT, FRESH HERBS, PERSIAN FETTA & PINE-NUTS	16

## MAIN

FISH PIE w LEEK & TRUFFLE OIL	32
CONE BAY BARRAMUNDI, CAULIFLOWER, ALMONDS, CHILLI & SPINACH	32
PASTURE FED EYE FILLET w PORCINI BUTTER, SUGAR SNAPS & THYME ROSTI	32
DUCK CONFIT, BRUSSELS SPROUTS, PUMPKIN & PARSNIPS, HAZELNUTS & WATERCRESS	30
CRISPY PORK BELLY w CARROT PUREE, MUSTARD CRESS & BLACK LENTILS	29
RICOTTA CAVATELLI w ROASTED CAULIFLOWER, WALNUTS, CAVALO & PECORINO	27
SQUID INK RAG PASTA w CRAB, SEMI-DRIED TOMATO, CHILLI & SAFFRON	32
CHARGRILLED TASMANIAN RIB-EYE w BROCCOLINI & CRISPY HERB POTATOES	

## SIDE

HOMEMADE BREAD, GREEN OLIVES, LABNE	7.5
SPINACH, ROAST BEETROOT, GOAT'S CHEESE & WALNUT SALAD	9 / 12
SHAVED CABBAGE, RED APPLE & HAZELNUT SALAD w FRESH HORSE RADISH	9 / 12
GREEN BEANS w PINE NUT BUTTER	8

## DESSERT

HAZELNUT CHOCOLATE FONDANT w ESPRESSO-MAPLE ICE-CREAM	14	14
BREAD & BUTTER PUDDING, BURNT FIG ICE-CREAM, PORT CARAMEL	14	14
GINGERBREAD BRULEE, APPLE SORBET & OATMEAL CRUMBLE	14	14
SORBET & GELATO	12	12
BROWN SUGAR TIRA MI SU	14	14
FRANGELICO AFFOGATO	10	10
SELECTION OF CHEESE w FRUIT & HONEYCOMB	15/24	15/24