



Entrees

House baked bread	1 / V
Maple glazed, roasted pumpkin veloute. Brioche roll	14 / V
Seared spatchcock breast with Foie gras. Balantine leg, porcini mushroom farce	18 /GF
Slow roasted tomato Tarte Tatin, petit crisp roquette salad	16 /V
Baked Harvey Bay scallops with black pudding crumble. Watercress and citrus salad	22
3 Coffin Bay oysters-	12
Ponzu, cucumber and shallot.	
Tempura, Nam Jim glaze	
Sake granita	



Mains

Slow cooked veal rib loin, butternut pumpkin timbal, roasted baby vegetables	30	GF
BBQ kangaroo sirloin, beetroot boulangerie, wilted chard. Raspberry and chocolate jus	30	GF
Aged eye fillet, white polenta, spinach, onion crisps & sticky ruby port jus	35	GF
Hapuka fillet, kombu salad, dashi broth	29	GF
Spiced cured Duck breast, confit leg and rabbit faggot, roasted pear and potato pave	30	GF
Baked cauliflower and fennel risotto	26	V

Sides

Roquette salad with walnut and lemon dressing	6	GF
Roasted kipfler potatoes, thyme salt	6	GF
Cauliflower gratin	6	
Roasted pumpkin, honey and pistachio crumbs	6	GF

GF = GLUTEN FREE

V= VEGETARIAN



Dessert

Date pudding butterscotch sauce & double cream	14
Maralumi dark chocolate tart, peanut butter ice cream	15
Spiced brulee, rum poached pineapple, ginger wafer	14
Quince and apple crumble, vanilla ice cream	14
Selection of local and Imported cheeses Lavosh, breads and condiments	20



Coffee and Tea

Short black / short macchiato	3.2
Long black / long macchiato	3.8
Latte	3.8
Cappuccino	3.8
Hot Chocolate	3.8
Tea – loose leaf	3.8
English breakfast / earl grey / peppermint / china jasmine camomile / green sencha / jasmine green tea	

Liqueur coffee

Butterscotch latte – butterscotch schnapps	12
Scottish coffee – drambuie	12
French coffee – grand mariner	12
Irish coffee – jameson's	12
Irish cream coffee – baileys	12
Mexican coffee – kahlua	12
Jamaican coffee – tia maria	12
Roman coffee – galliano	12
Affogato – ice cream, frangelico, espresso	12