



# 5-Course Tasting Menu

Tasting Menu is designed for entire table to be enjoyed  
and available for ordering till 8.00pm

*Sparkling Wine (150ml): Redbank Emily Sparkling Brut*

## King Fish Ceviche

aji Amarillo sweet potato puree, baby corn, quinoa, salsa

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*White Wine (150ml): Gisen Organic, Sauvignon Blanc*

## Pressed Ham Hock

piccalilli, poached golden raisins, Xeres onions

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## Pan Seared Snapper

spinach, prawn wontons, shimeji mushrooms, chive butter sauce

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*Red Wine (150ml): Yalumba Galway, Shiraz*

## 48 Hrs Braised Beef Short Rib

bacon jam, potato fondant, charred leeks,  
turnips and shallot jus

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*Dessert Wine: The Noble Mudpie*

## Passionfruit Semi Freddo

Coconut gel, passionfruit coulis, matcha lemon cake, coconut



Price per person \$ 79  
With pairing wines \$ 109



## Entrée

King Fish Ceviche Aji Amarillo sweet potato puree, baby corn, quinoa, salsa	\$23.00
Confit of Duck Paprika, Coriander, Soft Egg and Jalapeno Crème Fraiche	\$24.00
Herbs & Parmesan Gnocchi (V) Tomato Confit, Pickled Mushrooms, Shiitake Consommé	\$19.00
Steak Tartare Egg Yolk Puree, Mustard & Parmesan Croute, Gaufrette Potato, Capers & Shallots	\$21.00
Beetroot Cured Salmon Gravlax Sweet & Sour Onions, Buckwheat Blinis, Dill & Salmon Roe	\$23.00
King Prawns Tempura Crisp Nori, Asian Slaw, Miso Aioli. Served with Pinenuts Dressing	\$25.00
Pacific Oysters Natural with Red Wine Vinaigrette	\$23.50 / \$47.00
Natural with Chilli Champagne Granita	\$24.50 / \$48.50
Crusted in Szechuan Pepper and Wakame Salad	\$24.50 / \$48.50

## Breads to Share

Bread Basket Daily Homemade Bread served with Balsamic Reduction, Olive Oil and Salted Butter.	\$16.00
Trio of Dips Selection of Three House Made Dips with Chargrilled Ciabatta Bread	\$17.00

## Main Courses

Market Fish of the Day Paris Mash, Asparagus, Black Olives with Sauce Vierge	\$38.00
Pan Seared Snapper Spinach, prawn wontons, shimeji mushroom, chive butter sauce	\$39.00
Risotto of Asparagus (V) Meadow Mushrooms, Parmesan and dressed Rocket Salad	\$30.00
Reef and Beef Ribeye and King Prawn, sautéed Brown Mushrooms, Asparagus served with Garlic Puree and buttered Kipfler Potatoes	\$48.00
Pork Loin Slow cooked Pork Belly, Vanilla Apple, Sweet & Sour Shallots, Black Pudding Fritter	\$39.00
Rack of Lamb Braised shank, potato risotto, carrot textures, broad beans	\$42.00
48 Hrs Braised Beef Short Rib Bacon Jam, Potato Fondant, Charred Leeks, Turnips and Shallot jus	\$40.00

## Side Dishes

Side Salad Fresh Garden Greens with House Vinaigrette	\$9.50
Paris Mash Dijon & Shallots	\$9.00
Roast Chat Potatoes Seasoned with Rosemary & Garlic	\$9.00
Green Beans Tossed in Herb Butter	\$9.00

# Dessert

Chocolate Delice \$16.00  
Hazelnut Clusters, Chocolate Soil and Raspberry Sorbet

Coffee Panna Cotta \$16.00  
Custard Cream, Coffee Caramel, Maple & Walnut Ice Cream

Passionfruit Semi Freddo \$16.00  
Coconut gel, passionfruit coulis, matcha lemon cake, coconut

Sticky Date Pudding \$16.00  
Home Made Honey Comb & Sticky Date Ice Cream

Trio of Ice Cream \$15.00  
Selection of Daily Housemade Ice Creams and Sorbets

Cheese Platter  
Our House Selection of Fine Cheese, Crackers & Chutney  
\$25 for 1 Person / \$45 for 2 Persons

## Dessert Wine

d' Arenberg Noble Mud Pie \$9.50gls  
(Vignier, Marsanne, Pinot Gris), McLaren Vale, 2011

## Port

Galway Pipe 12 year old Grand Tawny Port \$10.00gls  
Penfolds Grandfather Rare Tawny Port \$16.00gls

## Liqueur Coffee

freshly ground espresso, your choice of liqueur, topped with fresh cream  
choose your choice of liqueur  
Drambuie / Whiskey / Amaretto / Baileys / Grand Marnier / Frangelico  
\$12.50

## Affogato

freshly ground espresso poured over vanilla ice cream  
\$7.50

add your choice of liqueur  
Drambuie / Whiskey / Amaretto / Baileys / Grand Marnier / Frangelico  
\$12.50