



### ***to share***

Traditional bruschetta with pancetta, persian fetta & balsamic reduction	14.5
Duck, ginger, shallot & red cabbage spring rolls served with apple balsamic vinaigrette	14.5
Mixed gourmet olives, house made grissini and lavoche (v)	9.5

### ***to start***

Fresh pacific oysters	
- served natural with lime & cucumber ice (gf)	½ dozen 18.5 / dozen 35.0
- kilpatrick (gf)	½ dozen 19.5 / dozen 38.5
- poached with shallot & ginger broth (gf)	½ dozen 19.5 / dozen 38.5
- mixed oysters	½ dozen 20.5 / dozen 41.0
Chef's soup served with a house made bread roll	16.5
Roast pumpkin & calvero nero ravioli in a walnut crème sauce topped with crumbled persian fetta & rocket (v)	22.0
South Australian calamari tube stuffed with braised ox tail & black olives on tomato & fennel fondue and grilled witlof (gf)	22.0
Crispy roast pork belly with pear relish & warm crumbed camembert cheese	22.0
Peking duck consommé with duck dumplings topped with fresh coriander & fried banana chilli	22.0
Sautéed king garlic prawns tossed with honey & sesame seeds on a shallot & chilli roesti topped with herbed yoghurt & coriander (gf)	22.5

(v) vegetarian

(gf) gluten free



## ***mains***

Roast Mediterranean vegetable parcel topped with sautéed cardamom mushrooms, parmesan crisps, watercress and roast capsicum rosso (v) (gf) 32.0

Double braised red wine beef cheek served with root vegetables, wet parmesan polenta, horseradish crème & jus (gf) 35.0

Rolled chicken maryland stuffed with coconut, chilli, ricotta & lime served with sweet potato & baby spinach tortellini 35.0

Grilled eye fillet of beef with speck & cauliflower puree, oven roasted truss of cherry tomatoes, anchovy & truffle butter & jus (gf) 36.0

Roasted spiced red wine duck leg with sweet potato mash, bok choy & mandarin puree (gf) 36.0

Oven roasted salmon fillet with baby fennel, vongole clams & saffron shellfish sauce (gf) 36.0

## ***sides***

Crispy hand cut herb potatoes with Murray River salt (gf) (v) 7.0

Balsamic seasonal greens & roast pumpkin in garlic butter topped with flaked almonds & crispy pancetta (gf) 7.0

Truffled paris mash (gf) (v) 7.0

(v) vegetarian

(gf) gluten free



## ***desserts***

Apple crème brulee with crispy apple wafers & green apple jus (gf)	16.5
Mandarin & frangipane tarte tatin with almond milk sorbet	16.5
Valhrona chocolate mousse mille-feuille with lavender sugar & burnt orange ice cream	16.5
Banana & white chocolate crumble soufflé with cognac & raisin ice cream topped with muscatel grapes (gf) Allow 20 mins	16.5
Chewy peanut butter parfait with dark chocolate brownie bottom accompanied with a shot of warm butterscotch sauce	16.5

## ***cheese platter***

Selection of three Australian & imported cheeses	25.0
- served with house made lavoche, walnut bread & garnishes (v)	

## ***to drink***

### ***Fortified Wines/Ports:***

CSU 'College Muscat'	6Gl	Penfolds Grandfather Port	15Gl
All Saints Tokay or Muscat	7Gl	Brown Brothers Port	6Gl

### ***Espresso Coffee***

Cappuccino, Flat White, Long Black, Latte, Short Black, Macchiato	\$3.5
Mocha, Chai latte & Hot Chocolate	\$4.0
Liqueur Coffee - Baileys, Frangelico, Kahlua, Sambuca or your choice	\$9.5

### ***Leaf Tea:***

English breakfast, Earl Grey, Green Sencha, Chamomile, Peppermint, Roobis Herbal, Japanese Green Tea, Jasmine	\$3.5
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