



Blue swimmer crab tortellini served with squash puree, Avruga caviar and shellfish
Bisque foam

Spice crusted medium rare kingfish, sweet and sour cucumber, saffron
And tomato salsa, wasabi mayonnaise

Jerusalem artichoke custard, chestnut gnocchi, caramelised witlof, muscatel
and
Hazelnut vinaigrette

Rare Mandagery Creek Venison tri tip, smoked leeks, beetroot fondants
and
Juniper berry jus

Rabbit and speck galantine with duck liver parfait, merlot verjuice jel,
Fresh brioche and frissay salad

Entrees @ \$21.00 / (Sunday) \$23.10

(9) Natural Merimbula Sydney rock oysters, shucked to order served with
Mignonette sauce granite and fresh lime

@ \$26.00 / (Sunday) \$28.60

Blue eye cod, brandade and courgette flower beignet, green lip mussel,
Aubergine and lemon puree, aromatic fish fumet

Snapper fillet served with Balmain bug saucisse, fennel puree, baby radish,
Lemon and capers beurre noisette

Atlantic salmon with scallop ceviche and scallop mousse, cauliflower puree,
Fish cream emulsion

Char grilled grain fed beef fillet, braised brisket cigar, 14hours butter
poached

Beef tongue Carpaccio, watercress cream, oyster mushroom duxelle
And smoked bone marrow jus

Lamb back-strap, prune braised neck crepinette, carrot and ginger puree,

Chef James Mussillon / James Titheradge



Heirloom carrot, water cress and fennel salad, lamb jus

Duck breast and pressed leg confit served with potato and rosemary
Gratin dauphinois, sautéed sweet cabbage and lardons, café au lait foam

Twice cooked St Maure de Touraine goat cheese soufflé, Baba Ghanoush
And baby vegetables millefeuille served with salsa verde

Mains @ 38.0 / (Sunday) \$41.8

Fresh greens *Fine leaf salad*
Paris mash *Pomme frites*

Sides @ 8.0 / (Sunday) 8.8

Caramelized apple and cinnamon soufflé, calvados butterscotch sauce
And cardamom ice cream

Lemon myrtle brulee tart served with wattle seed praline, date puree and
Bitter chocolate sorbet

Chocolate terrine, milk, strawberry and orange blossom sorbets,
Pistachio biscotti

Rose water crème caramel, ruby grapefruit mousse, ruby grapefruit tea
cake and Pomegranate sorbet

Pineapple parfait served with coconut sorbet, coconut tuille,
Fresh pineapple and young coconut salsa

Desserts @\$16.0 / (Sunday) \$17.6

Selection of Ripe Cheeses with house Accompaniments

@ \$24.0 / (Sunday) \$26.4

Grinder coffee, T2 teas / infusions and petit fours
@ \$5.0 / (Sunday) \$5.5

Chef James Mussillon / James Titheradge