



**Rabbit and Quail pithivier, pan fried quail breast, parsnip and apple puree,
And game jus**

Beetroot tart tatin, beetroot carpaccio, goat's cheese mousse and a sesame tuille

**Crab and coriander terrine, crispy soft shell crab and frissay salad
Lemon vinaigrette
@\$22.00**

**Natural Oysters (9), freshly shucked served with house accompaniment
(\$8.0 extra)(Sunday 8.8 Extra)**

@18 (Sunday 19.8)

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**Crisp skin Ocean Trout with chorizo paella, black mussels  
and a mussel emulsion**

**Snapper served with ratatouille, steamed courgette flower filled with lobster and  
Nero sauce**

**Char grilled grain fed beef fillet, braised brisket, garlic roasted bone marrow,  
Carrot puree and red wine sauce**

**Roasted lamb saddle, smoked Swede puree, glazed baby vegetables  
And thyme jus**

**@36 (Sunday 39.6)**

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**Crème caramel, white chocolate financier, confit lemon and
Lemon sorbet**

**Flourless chocolate delice served with passion fruit butterscotch,
Hazelnut tuille and vanilla ice cream**

Strawberry parfait with strawberry jelly and baby meringues

**Selection of Ripe Cheeses with house Accompaniments
(\$2.0 extra)(Sunday 2.2 extra)**

@16 (Sunday 17.6)

Chef James Mussillon / James Tréheradge