

Macerated figs & roquefort mousse with crisp potato & port dressing
Lobster cannelloni with cuttlefish, creamed leek and sauce nero
Quail boudin & braised calf tongue with sauce soubise and truffle emulsion
Duck terrine with pomegranate, walnuts & chardonnay vinaigrette
Scallop mousse, seared scallop & pan-fried whiting with champagne veloute

Sauteed pumpkin gnocchi with confit rabbit, pancetta & rosemary
Roasted blue eye and stuffed pigs trotter with celery crushed potato and
mustard jus

Assiette of seafood with homemade crusty bread
Grain fed beef eye fillet with potato galette, creamed spinach, snails and
herb butter

Rolled loin of lamb with polenta, white anchovies & ratatouille vegetables

Vanilla creme brulee with tropical fruit and lemongrass syrup
Poached peach with raspberry & champagne jelly and white chocolate
mousse

Chocolate pithivier with vanilla bean icecream
Cheese with fresh fruit & homemade walnut bread

Prices

Entree and main course – \$58 (incl GST)

Entree, main and dessert – \$72 (incl GST)

Seven course degustation (whole table only) – \$90 (incl GST)

Payment is accepted by cash, Visa, Mastercard, Eftpos & AMEX* (2%
charge for AMEX)