

M E N U

ENTRÉES \$22

OXTAIL PITHIVIER w WILD MUSHROOM, FRIED LEEK & CELARIAC PUREE

SEARED SCALLOPS w ROAST CAPSICUM, CHARRED CORN & SWEET POTATO

TWICE COOKED PORK BELLY w ROASTED APPLE, PEAR, WALNUTS & KALE

CORN CHOWDER w PRAWNS, SPICED POTATOES & CHILLI

PASTAS E - \$18 M - \$30

RICOTTA GNOCCHI w BRAISED BRISKET, TOMATO, & CONFIT LEEK

TAGLIATELLE w TOMATO, SERRANO, BUFFALO MOZZARELLA & FRESH BASIL

RISOTTO w SEARED TUNA, TOMATO, ROAST CAPSICUM & CHILLI OIL

PAPPARDELLE w GRILLED CHICKEN, CHORIZO & ROAST FENNEL

MAINS \$36

KANGAROO WELINGTON w WARM ROAST BEETROOT, SALTBUSH & CURRANTS

CONFIT DUCK LEG w FENNEL, ORANGE, & TOASTED HAZELNUT

FILLET MIGNON w GRILLED AUTUMN VEGETABLES & PARSNIP PUREE

CRISPY SKIN SALMON w EGGPLANT, CAPSICUM, ZUCCHINI & TOMATO

DESSERTS \$16

MERINGUE w BERRIES, LEMON CURD, & STRAWBERRY ICE CREAM

CREAMED RICE w POACHED RHUBARB, APPLE SORBET & CANDIED WALNUTS

CUSTARD TART w POACHED FRUITS, & A CINNAMON ICE CREAM

BOMBE ALASKA w CHOCOLATE HAZELNUT SEMIFREDO AND SALTED CARAMEL