

**soup. \$ 14.50**

**field mushrooms, olive toast, rocket, parmesan, truffle oil & lemon.**

**duck liver parfait, beetroot jam, duck prosciutto, frisée & candied walnuts.**

**green pea & ham hock risotto, pecorino & crispy pancetta.**

**seared scallops, celeriac purée, chorizo, apple, shaved fennel & saffron dressing.**

**grilled quail, roast pear, parsnip, rocket & green peppercorn sauce.**

**seared squid, coriander, sugar snaps, cashews, sesame seeds & chilli caramel.**

**\$ 24.50**

**open spatchcock pie, shallots, peas, mushrooms, tarragon & brandy sauce.**

**moroccan-spiced lamb rump, carrot purée, cavolo nero, persian fetta & olives.**

**atlantic salmon, shaved fennel, dill & clam chowder.**

**grain-fed angus beef, brussels sprouts, bacon, king brown mushrooms & mustard cream.**

**grilled white fish, pommes écrasée, green beans, spiced almonds & sauce bois boudrin.**

**fennel & chilli spiced pork belly, caramelised apple purée & pomegranate jus.**

**\$ 42.50**

**steamed broccolini, pine nuts, preserved lemon & ligurian olives.**

**dutch cream potatoes, wild rocket, parmesan & anchovy sardella.**

**green leaf salad, french dressing.**

**\$ 9.50**

**chips & aioli.**

**\$8.00**

**textures of autumn fruit.**

**banana & salted caramel parfait, milk chocolate ganache & peanut wafers.**

**honey bavarian cream, gingerbread, compressed apple, coriander & green apple sorbet.**

**cointreau & orange crème caramel, coconut tuile.**

**spiced poached pear & frangipane tart, cinnamon ice cream & chai latte cream.**

**affogato al caffe, frangelico & biscotti.**

**\$ 17.50**

---

**vittoria cinque stelle coffee**

**\$ 4.50**

**t2 tea – selection of leaf & herbal**

**\$ 4.00**

**liqueur coffees**

**\$ 9.50**

---

**cheese with pear, crisp breads, quince paste & muscatels.**

- one \$17.50 / two \$22.50 / three \$27.50 / six \$32.50 -

**brie – brillat savarin**

cow's milk – triple cream – normandy, france

**blue – roquefort carles a.o.c**

ewe's milk – semi-hard – auvergne, france

**cheddar – ashgrove farm**

cow's milk – hard – elizabeth town, tasmania

**washed rind – pont-l'évêque**

cow's milk – soft – normandy, france

**chevre – garrotxa**

goat's milk – semi-hard – la garrotxa, gerona (catalina), spain

**queso manchego – dehesa de los llanos**

manchega ewe's milk – hard – la mancha, spain