

soup. \$ 14.50

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

**rare-seared spiced tuna, split green beans, crispy
shallots, asian herbs & nahm jim.**

**seared squid, spiced du puy lentils, cacciatore,
smoked paprika, capsicum & crème fraîche.**

**grilled quail, eggplant caviar, crispy polenta &
mushroom dressing.**

**potato gnocchi, poached quince, blue cheese,
macadamia nuts & pancetta.**

**twice baked goats cheese soufflé, frisée, pear,
candied walnuts & truffle honey dressing.**

\$ 24.50

**sous vide duck breast, celeriac purée, shimeji
mushrooms, asparagus, hazelnuts & date jus.**

**roast lamb backstrap, lyonnaise potatoes, goat's
cheese, beetroot & buttered spinach.**

**atlantic salmon, braised fennel, raisins, pine nuts,
pickled red onion & sauce jacqueline.**

**grain-fed angus beef, roast parsnips, king brown
mushrooms, baby carrots, porcini butter & thyme jus.**

**grilled white fish, organic new potatoes, capers,
rocket, anchovies, garlic, parsley & lemon.**

**rare roasted venison, creamed salsify, cavolo nero,
chestnuts & sweet potato fondant.**

\$ 42.50

soft polenta, truffle & shaved parmesan.

cauliflower à la polonaise.

green leaf salad, french dressing.

\$ 9.50

chips & aioli.

\$8.00

**cappuccino crème brûlée, choc mint shortbread.
banana & white chocolate bread pudding, manuka
honey ice cream.
flourless chocolate cake, praline mascarpone, rhubarb
& raspberry sorbet.
apple tarte tatin, candied pecan caramel & tonka bean
ice cream.
dark cherry & chestnut cream parfait, cherry coulis &
poached oranges.
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 / assiette of six \$32.50 -

brie – buche d'affinois
cow's milk – double cream – lyon, france

blue – roquefort carles a.o.c
ewe's milk – hard – auvergne, france

cheddar – quicke's traditional cloth wrapped
cow's milk – hard – devon, england

washed rind – old telegraph road fire engine red
cow's milk – semi soft – jindivick, victoria, australia

chevre – kytren rondelle
goat's milk – soft ash matured – gingegannup, w.a., australia

queso manchego – dehasa de los llanos
manchega ewe's milk – hard – la mancha, spain