

Two Courses \$50 / Three Courses \$60

Entree

65° Slow-Cooked Truffled Egg

soft white polenta, Australian black truffle, shaved Reggiano,
crisp house-cured bacon

Beetroot, Fennel & Apple Salad

Meredith goat curd, candied walnuts

Mixed Half Dozen of Freshly Shucked Oysters

shallot vinegar

Rillettes of Duck & Green Peppercorns

toasted sourdough, onion confit, cornichons

Main

Chargrilled Butterflied Garfish

lime, ginger, coriander, chilli, steamed Tasmanian surf clams

Linguine

wild mushroom ragoût

Roast John Dee Beef Rump

150-day Grain-fed

parsnip purée, Bordelaise sauce

Chargrilled Baby Chicken

black truffle butter, sauté of Jerusalem artichokes & cavalo nero

Dessert

Valrhona Chocolate St Émilion

espresso ice-cream

Spiced Rice Pudding

apricot & cinammon glaze. toasted almonds, mixed fruit

Selection of Ice-Creams & Gelato

please enquire about today's flavours

Seasonal Cheese Selection

Pont l'Éveque, France

Papillion Roquefort, France

Murcia al Vino

Tea & coffee
