

ENTRÉES

Heirloom tomato salad, buffalo mozzarella, crispy shallots & basil sauce 20

Duck liver parfait with white wine jelly, balsamic currants, croutons 20

Cured ocean trout with fennel custard, beetroot gel & capers 22

Tuna sashimi, avocado mousse, lemon curd with cucumber juice 22

Beef tartare with mushrooms, yolk, pangrattato, potato crisps 22

Goats cheese and gruyere soufflé with hazelnut micro salad 22

MAINS

This Week's Special

Seafood Bouillabaisse with sourdough and potato rouille 36
2016 Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA 14/66

House made gnocchi,
Asparagus, green peas and gorgonzola sauce 32
2015 Kooyong 'Clonale' Chardonnay, Mornington Peninsula, VIC 14/65

Crispy skin barramundi
Served with ham hock gel and autumn vegetables 34
2015 Dog Point Sauvignon Blanc, Marlborough, NZ 14/66

Braised crispy skin pork belly,
Piquant apple, broccolini and salsa verde 34
2015 Kalleske 'Moppa' Shiraz, Barossa Valley, SA 14/63

Brasied beef cheek
Served with Paris mash and heirloom carrots 34
2014 Terrazas de Los Andes "Reserve" Malbec, Mendoza, Argentina 14/66

Duck confit
On a bed of puy lentil salad, carrot gel and boozy prunes 34
2015 Rockburn Pinot Noir, Central Otago, NZ 19/90

300g Riverine Grass-fed Sirloin with bone marrow, red wine jus and gremolata 39
2013 Majella Cabernet Sauvignon, Coonawarra, SA 17/80

SIDES

Hand cut chips 10

Paris Mash 10

Green beans, speck, hazelnuts and chardonnay dressing 12

Cabbage slaw, pickled onions, grana padana 12