



**Chefs selection \$ 65 pp ~ three courses**  
*Minimum 4 guests ... shared table option*  
 ~ a selection of entrees,  
 two main courses + sides, dessert (sparkler optional!)

**Steak & Shiraz ~ \$32**  
**Monday + Tuesday from 5pm**  
 Medium rare scotch fillet steak, house cut chips,  
 red wine jus butter, rocket + shallot salad  
***Includes glass house wine / bubbles / beer***

**To start + share**

Oysters – shucked to order, cumquat & chive vinaigrette	<i>each - market price</i>
Bee Sting – stuffed fried jalapeño, fetta, lime zest, pine nuts	<i>each 4.00</i>
Warmed olives	6.50
Arancini with mozzarella, lemon & herbs, aioli	12.50
Croquettes	12.50
Spicy beef meatballs, tomato, parsley	12.50
Crispy fried school prawns, fennel, paprika salt, aioli	15.50
Fried calamari, aioli, rocket	19.50

**First course**

Chicken, white bean, asparagus & spinach soup, lemon oil	15.50
Twice baked goats cheese soufflé, chargrilled baby beets, walnut vinaigrette	19.50
Grilled haloumi with an ancient grain salad, nuts & seeds, pomegranate, currants, coriander, mint, lemon yoghurt	19.50
Cured ocean trout, beetroot chips, pickled cucumber, celery salt, mandarin oil	21.50

**Pasta and Risotto** (*Gluten free spaghetti available to substitute on selected dishes - add \$2*)

Spaghetti bolognaise	25.50
Traditional lasagne with bolognaise, béchamel, cheese	26.50
Penne pasta, sautéed salami, buttered shallots, sun dried tomato sugo, olives, basil, chilli	27.50
Risotto, asparagus, broadbeans, mascarpone, lemon & mint, Persian fetta	28.50
Pappardelle with a braised veal, tomato, lemon thyme & spinach ragu, fresh ricotta	29.50
Potato gnocchi, majoram burnt butter, truffle pecorino	28.50
Spaghetti 'mazza' - mussels, pipis, calamari, fish, prawns, garlic, chilli	33.50

**Main**

Barramundi fillet, prawn & shallot fried zucchini flower, roasted fennel puree, caper, radish & watercress salad, pickled fennel	39.50
Slow braised lamb leg, warmed white beans, mint & parsley, whipped fetta, sauce gribiche, sage & parmesan crumbs	39.50
Steak	
230 gram scotch fillet	40.50
250 gram eye fillet	44.50
with pancetta & sage roasted kipflers, rainbow chard, red wine jus & horseradish crème fraiche	
<b>or</b>	
with fries, broccolini & red wine jus	

**Sides**

Rocket, parmesan salad	9.50
Shoestring fries, aioli	9.50
Broccolini, buttered shallots & spinach, smoked almonds, ricotta salata	11.50
Butter lettuce, ricotta, shaved zucchini, shallots, mint, parsley, lemon dressing	11.50
Caprese salad- heirloom tomatoes, basil, buffalo mozzarella, garlic crumbs	15.50



### Dessert Beverages

Espresso Martini - Kahlua, vodka, espresso	18
Affogato with liqueur	16 .5
Affogato	9.5

### Dessert

The Bombe –mango parfait, pineapple sorbet, toasted coconut chips	18.5
Lemon brulee, coconut sorbet, lime marshmallow, freeze dried blackberries & meringue	18.5
Dark chocolate & hazelnut mousse, salted caramel, milk sorbet & white chocolate hazelnut crunch	18.5
Warm roasted peach pudding, vanilla anglaise, fresh blueberries, pistachio & white chocolate icecream, pistachio wafer	18.5
Cheeses with pear & quince paste, lavosh, fruit bread	23.5
<i>Brillat Savarin</i> <i>cows milk, France</i>	
<i>Van Der Heiden golden roemer</i> <i>cows milk, Holland</i>	
<i>Bleu D’Auvergne Mornac</i> <i>cows milk, France</i>	
House churned ice creams and sorbets	scoop      5.5
– ever changing flavours...please ask us	

### Individual petit fours

Valrhona chocolate ball filled with blackberry ice cream	<i>each</i>	3
Warm madeleine with lemon curd & cream	<i>each</i>	4
Dark chocolate & pistachio brownie	<i>each</i>	4
Mini pavlova with berry compote	<i>each</i>	4

### Sweet Wine - Glass (75ml)

Fowles 'The Exception' Late Harvest Sauvignon Blanc(500ml) 2013	Strathbogie Ranges, Vic	11/55
Domaine des Richards Muscat 2011 (700ml)	Beaumes De Venise	75
Massolino Moscato d'Asti DOCG (750ml)2014	Piedmont, Italy	60

### Fortified - Glass (45ml)

Chambers 'Rosewood Vineyard' Tokay	Rutherglen, Vic	8.5
Chambers 'Rosewood Vineyard' Muscat	Rutherglen, Vic	8.5
Chambers 'Rosewood Vinyards' Grand Muscat	Rutherglen, Vic	22
Rockford 'Marion' 15 year old Tawny Port	Barossa Valley, SA	12
Valdespino PX Sherry	Jerez, Spain	12

### Amaro

Averna	Italy	12
Cynar	Italy	10
Fernet Branca	Italy	10
Amaro Nonino	Italy	12
Amaro Montenegro	Italy	10

### Grappa

Questa e Vera	Italy	10
Orange - <i>combination of varieties</i>		
Yellow – <i>from muscato grapes</i>		
Denim – <i>from prosecco grapes</i>		
Black - <i>combination of varieties – aged one year</i>		

Umani Ronchi 'Cumaro'	Italy	10
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### Cognac

Paul Giraud Napoleon Premier Cru 15 years 40%	France	18
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### Armagnac

1979 Comte de Lamaestre	France	16
1982 Lacourtoise	France	20

### Calvados

Roger Groult 8 yr old	France	16
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### Eau de vie

Earl Clave de Labouc 'Argue Ardente'	France	14
Poire William Bertrand	France	13