



2012 Summer Menu

Starter

Classic tomato and basil Bruschetta **\$9.90**
*Of vine ripened tomato, Spanish onion, basil
olive oil and Regiano parmesan*

Toasted sour dough **\$7.50**
*Accompanied by aged Balsamic vinegar, olive oil,
and spiced dukkah*

Entrée

Home made soup of the day **\$11.00**
Accompanied by warm bread

Wattle smoked lamb Carpaccio **\$17.50**
*With earl grey jelly, pea puree and peppered
bread sticks*

Pan fried crocodile tail **\$18.50**
*Marinated in mango and basil, served with baby beets,
roasted cherry tomato and micro herb salad*

Lemon pepper soft shell crab **\$18.50**
With watercress and red radish salad

Confit of duck Maryland **\$19.50**
*Accompanied by roasted Kumera, rocket
And prosciutto*



Mains

Seared blue eye cod <i>On a bed of wild mushroom confit, and finished with a tomato and lemon grass consommé</i>	\$32.50
250 gram msa graded beef tenderloin <i>Served on a herb and garlic Rosti, finished with chive butter and jus</i>	\$38.00
250 gram yearling New York cut sirloin <i>Topped with seared prawn, Chef's famously smooth Pommes puree, onion relish and red wine jus</i>	\$31.00
Blue cheese and crushed potato Ravioli <i>With celery, apple, witlof and walnut vinaigrette</i>	\$28.00
Rosemary infused Lamb rump <i>On a tomato, olive, herb and fetta medley</i>	\$34.00
Crispy skin pork belly <i>With lemon and coriander cous cous, Master stock glaze and caramelized orange segments</i>	\$29.00
Chicken breast supreme <i>Served with Fondant potato, smoked speck, needle leeks, spanner crab butter sauce.</i>	\$29.50



Sides

\$6.00

Chefs famously smooth potato puree
Seasonal steamed vegetables
Crisp potato chips
Sautéed green beans, toasted almonds
Rocket and parmesan salad

Desserts

Frozen pineapple soufflé **\$15.00**
With toasted almonds, ginger bread and blueberries

Fresh blackberry and lemon cream trifle **\$15.00**
Complimented by green apple cloud

Dark chocolate and Kahlua marquise **\$15.00**
With caramel sauce

Banana mascarpone filled crepe **\$15.00**
With raspberry sorbet