

ENTRÉE

Sea salt and garlic flatbread (12.5)

Baked ricotta and tomato tartlet, balsamic dressing, rocket salad (13.5)

Chicken liver and foie gras parfait, red wine poached pear, shallot salad (16.0)

Beetroot cured King Salmon, baby beetroot, feta and rocket salad, beetroot glaze (16.5)

Oysters (1/2 dozen) served natural with shallot vinegar and lemon – ask your waiter for today's region (17.5)

Pan fried chermoula spiced calamari with chorizo, olives, caramelised red onion and slow roasted cherry tomatoes (18.5)

SEA

Chargrilled Swordfish (M-R) served with coriander, crushed potatoes, pineapple and chilli salsa (27.0)

Pan fried Sea Bream fillets, buttered leeks, mussel fritters and sauce rouille (28.5)

LAND

See board for today's cuts and garnishes

Chargrilled half chicken with a warm salad of kipfler potatoes, pancetta, peas, cherry tomatoes and an anchovy dressing (26.5)

Twice cooked duckling, sweet potato puree, broccolini, sour cherry and port sauce (30.5)

PASTA

Beef ragout, house made gnocchi and parmesan (16/26)

Crab and herb ravioli, carrot, leek and mirin beurre blanc (16.5/25)

Capellini pasta with prawns, mussels, chilli, garlic, parsley and olive oil (15.5/24.5)

Pan fried potato gnocchi, fresh tomato, caramelised onions, sage and taleggio cheese (16.5/24.5)

WOOD FIRED PIZZA

Mushroom, rosemary and feta (14.5)

Tomato, mozzarella and oregano (14)

Salami, olive, chilli and caramelised onion (15.5)

Prosciutto, fresh tomato and mozzarella (15.5)

Pear, blue cheese, spinach and walnut (14.5)

SIDES

Hand cut chips with aioli (9.5)

Oven roasted pumpkin with pepitas (7.5)

Steamed greens with tarragon & garlic chips (8.0)

Leaf salad with cherry tomatoes, shallots and house vinaigrette (8.0)

DESSERT

- Pear and frangipane tart with caramel sauce and vanilla ice cream (12.5)
- Dark chocolate mousse with raspberry sauce and raspberry sorbet (12.0)
- Strawberry mille feuille with crème patisserie and vanilla honey (11.5)
- Ices and sorbets – selection of Ricketts Point ice cream and sorbet (11.0)
- Vanilla bean panna cotta, poached rhubarb and jelly, orange tuille (11.0)

CHEESE

Cheese is served at 50 grams with Tuckers crackers and blackcurrant paste

Ashgrove Cloth Matured Cheddar

(10.0)

Gippsland Blue

(8.5)

Tarago Triple Cream

(9.0)

Jensen's Red Washed Rind

(9.0)

COGNAC, FORTIFIED'S & WHISKEY'S

- Hennessy XO Cognac - *France* (22.0)
- Remy Martin XO Cognac - *France* (25.0)
- Louis XIII de Remy Martin - *France* (130.0)

- McWilliams Hanwood Port 12 y.o. (5.0)
- Galway Pipe Port - *SA* (7.0)
- Penfolds Grandfather Port - *SA* (12.0)

- Glenfiddich - *Highlands* (8.0)
- Glenlivet 12 y.o.- *Highlands* (10.0)
- Highland Park 12 y.o. - *Orkney Islands* (10.0)
- Laphroaig 10 y.o. - *Islay* (13.0)
- Oban 14 y.o. - *Western Highlands* (12.0)
- Talisker 10 y.o. - *Isle of Skye* (12.0)
- Glenmorangie - *Highlands* (12.0)