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WINTER SET MENU

2 courses 69pp 3 courses 84pp

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NIBBLES

Freshly shucked oysters, mignonette & lemon  
3 for 15 | 6 for 28 | 12 for 54

Charcuterie plate  
*Iberico serrano, cantimpalo, lomo, chicken liver parfait, house pickles,  
sourdough croutons*  
30

ENTRÉE

Cider & white onion velouté  
*with Pommery grain mustard, aged Comté & truffled croute*

Seared scallops  
*with celeriac, pickled green apple, morcilla & hazelnuts*

Blue D'Auvergne cheese souffle  
*with witlof, pickled celery, candied walnuts & finger grape salad*

Quail 'Caesar',  
*with black garlic, poached quail egg, house smoked pancetta & yurrita  
boquerones*

*Entrée supplement of Tamar Valley truffles \$\$ per gram*



MAIN

Shiraz wagyu chuck beef Bourguignon  
*with lardons, anise carrots, pine mushrooms & Paris mash*

Snapper 'Kiev'  
*with garlic, chive's, chilli butter, Jerusalem artichokes, black  
cabbage & lentils*

Dry aged duck breast  
*with turnip dauphinoise, orange glazed witlof, duck leg croquette  
& pepper sauce*

Potato gnocchi  
*with pumpkin, smoked buffalo ricotta, pine mushrooms,  
chestnuts & sage*

SIDES

Seasonal greens 12  
Winter leaves, mustard vinaigrette 10  
House chips 10

DESSERT

Rhubarb  
*with amaretto baked custard & ginger biscuit*

Smoked butter madelienes  
*with warm chocolate sauce, Armagnac & chestnut ice-cream*

Compressed Braeburn apple terrine  
*with bay leaf ice-cream*

CHEESE

Award winning cheese plate  
*L'Artisian Extravagant triple brie, Berry's Creek Riverine blue,  
Bay of Fires cloth bound cheddar, fruit chutney, lavosh*

