

Summer 2011

Sourdough bread roll. 3



BITES

Coffin Bay Oysters, natural. 3.50 (gf)

Smoked prawn and crispy pork cheek witlof bites. 4 (gf)

Grilled peach with marinated buffalo mozzarella on lavoche. 4 (v)

Crispy pigs ear chips in chilli salt. 4 (gf)

STARTERS

Scotch egg with house-made pork sausage and pear piccalilli. 9

Turkey terrine with sour cherry, pistachio and prosciutto. 9 (gf)

Cauliflower fritters with spiced tomato sauce. 9 (v, gf)

Three onion tarte with olives and goats curd. 12 (v)

Cured ocean trout with gin and tonic jelly, grapefruit ice and cucumber sorbet. 14 (gf)

Maple cured Stand Pie with spicy sausage mince. 16

MAINS

Spatchcock baked in a salt and hay crust, served with an orange, iceberg and onion salad. 29

Ocean trout wellington with nettle, wild rice and buttered leeks, buckwheat crepe and lemon beurre blanc. 32

Hand made potato gnocchi with a black olive tapenade, ricotta and heirloom tomatoes, served with a stuffed bull pepper. 29 (v)

Twice cooked lamb rump with a summer vegetable ragout. 38 (gf)

Beetroot carpaccio with minted quinoa, lime cured apples, roasted mixed seeds and crispy goats curd. 29 (v)

MAINS FOR TWO

Crispy pork hock tossed in spicy salt with a red cabbage slaw and chunky mango chutney. 50 (gf)

Whole duck, glazed in spiced honey with cherries, cashews and cos lettuce. 65 (gf)

Twice cooked beef rib eye with crispy horseradish and potato dumplings, marrow bone and matching condiments. 85

SIDES

Creamy green beans with toasted almonds. 12 (v, gf)

Heirloom tomato and buffalo mozzarella salad. 12 (v)

Warm potato salad, with red onion, watercress and a mustard vinaigrette. 12 (v, gf)

Please note: groups of 8 or more attract a 10% service charge.