

A la carte menu

Available for lunch & dinner Tuesday – Sunday- For tables up to 14 guests

April 2012

Entrées

Vine ripened cherry tomato bruschetta, basil, olive oil, balsamic, touch of Parmesan	12.5
St Helens Bay Tasmanian oysters natural or baked with serrano ham & homemade Worcestershire sauce	1/2 Doz 18 1 Doz 32
Ceviche 2012, ocean trout, sea perch & prawns marinated in citrus juice, chilli, corn, tomato & evoo sorbet, chick pea crouton	17.5
Yamba king prawns, bitter melon, zucchini puree, chilli, carrot & orange foam	22.5
Duck liver parfait, red currant chutney, pain d'épices	15.5
Twice baked goats cheese soufflé, broad bean & tomato salsa	16.5
Ocean trout terrine, cucumber, pickled radish, buttered croutons	16.5
Ham hock & potato soup, crispy quail egg	14.5

Salads & Sides

Baby spinach salad, roasted pumpkin, beetroot, goats cheese, pine nuts, onions	14.5
Green leaves salad	9.5
Hand cut chips, herb aioli Mashed potatoes	6.5
Seasonal vegetables plate	8.5
Sourdough bread, olive oil, balsamic vinegar, daily dip	5

Mains

Fried polenta, truffle custard, asparagus, green peas	22.5
Fish of the day, smoked potato puree, snow peas, sorrel emulsion	32.5
John Dory fillet in crispy tempura batter, hand cut chips, sauce gribiche	26.5
Ocean trout fillet, celeriac, beetroots, roasted almonds, horseradish creme	31.5
Olive glazed spatchcock, ratatouille	31.5
Crispy duck, puy lentils, roasted baby root vegetables	33.5
Miso coated pork fillet, scallops, pumpkin fritter, celery sauce	29.5
Cowra lamb rump, polenta cake, black onion puree, green bean salad	32.5
300gr Aged prime fillet of beef, truffle infused mashed potatoes, seasonal vegetables, porcini mushroom sauce	36.5
450gr Dry aged rib eye fillet, hand cut chips, seasonal vegetables, creamy green peppercorn & bacon sauce	44.5

Desserts

Home made sorbet, brandy snap, seasonal fruits, raspberry coulis	12.5
Champagne bavarois, blueberry sorbet, almond financier	12.5
Passionfruit delice, candied olive crumble, dark chocolate sorbet	13.5
Pear tart tatin, vanilla bean ice cream (<i>allow 20 minutes</i>)	14.5
Grand Marnier soufflé, orange ice cream (<i>allow 15 minutes</i>)	14.5
Sticky date pudding, toffee sauce, vanilla bean ice-cream	12.5
Chocolate plate,	17.5
Chocolate tart, dark chocolate & chilli ice cream,	
Chocolate mousse, white chocolate brulee	
Ceviche's cheese plate (<i>ask for daily selection</i>)	18.5