

Lunch items 12-5pm

Fried chicken schnitzel sandwich, Italian slaw, aioli	17.50
Medium rare eye fillet sandwich with seeded mustard, aioli, cucumber and baby spinach	17.50
Spaghettini with baby spinach, garlic, olive oil and chilli	18.50
Traditional spaghetti bolognaise	25.50
Spaghettini vongole – chilli, garlic, lemon, parsley <i>...subject to the little diamonds being available....check with wait staff</i>	29.50
**Gluten free pasta	2.00

Starters

Extra virgin olive oil (30ml)	3.50
Bowl of warm mixed olives	6.50
Brains wrapped in prosciutto, burnt butter, sour cream pickled fennel and herb salad	15.50
Eggplant tartlet with haloumi and a mixed leaf salad	16.50
Yellowfin tuna carpaccio with lime infused olive oil, watercress, capers and chargrilled sourdough	21.50
Soufflé of blue swimmer crab meat, shallot and lemon thyme served with a champagne and chive velouté	22.50
Selection of antipasto	23.50

Main

Linguini with Tasmanian Atlantic salmon, braised leek, capers, baby spinach, lemon and olive oil	34.50
** <i>Gluten free pasta</i>	2.00
Risotto with scallops, asparagus, peas and lemon mascarpone	32.00
Roasted whole baby chicken with cauliflower skordalia, chargrilled fennel, radicchio and burnt sage butter	38.50
Roasted organic salt bush lamb rump with marjoram baby beets, roasted garlic purée and pickled kohrabi	41.50
Chargrilled 350gm John Dee Gold Scotch fillet with a panzanella salad	45.50
Chargrilled 250gm John Dee Gold Eye fillet with brussel sprout remoulade, onion rings and red wine jus.	47.50

Sides

Shoestring fries	8.50
Rocket and parmesan salad	9.50
Iceberg, radish, cucumber, shallot, buttermilk dressing	11.50
Spiced cauliflower with pomegranate, currants, pistachios, mint, parsley and yoghurt	12.50
Caprese salad	13.50

Dessert

Baileys, chocolate and hazelnut croquette with chantilly cream	6.50	
Profiterole with cream and chocolate ganache	5.50	
Sticky date pudding, butterscotch sauce, vanilla parfait and flaked almonds	15.50	
Self-centred chocolate pudding with pouring cream <i>(allow 20 mins)</i>	16.50	
Lemon brulée, with mixed berries, a berry sorbet and vanilla tuille	16.50	
Mille feuille with pistachio cream, fresh raspberries, lime sorbet and raspberry sauce	17.50	
Espresso martini	18.50	
Affogato - ice cream with espresso coffee	10.50	
- with an additional liqueur of your choice	16.50	
Scoop of our vanilla bean ice cream		
Selection of house made sorbet and ice cream	<i>each</i> 5.50	
Cheese (40 gms) with fruit and quince paste	<i>each</i> 12.50	
Fromage d'Affinois	Rhone-Alps, France	Double cream, cow's milk
Manchego	la Mancha, Spain	Semi-soft, sheep's milk
Roquefort	Roquefort, France	Blue, cow's milk

Beverages

Fowles Wine 'The Exception' Late Harvest Sauvignon Blanc 2015	500ml	Strathbogie, Vic	13/58
De Bortoli 'Noble One' Botrytis Semillon 2014	375ml	Riverina, NSW	75
Domaine des Richards Muscat de Beaumes de Venise 2011	750 ml	Rhone, France	75
All the rest...			
Chambers Tokay / Muscat / Liqueur Port		Rutherglen, Vic	8
Rockford P.S. Marion Tawny Port		Barossa, SA	12
Penfold's Grandfather Port		South Australia	15
Grappa	Nonino il Moscato di Grappa	Friuli, Italy	14.5
	Nonino UE Uvarossa	Friuli, Italy	14.5
	Questa E Vera Grappa	Veneto, Italy	13.5
	Nonino Vendemmia Riserva 18	Udine, Italy	16
Romate PX 'Cardenal Cisneros'		Jerez, Spain	8.5
Cognac			
Paul Giraud Grande Champagne Napoleon			16.5
1992 Jean Groperrin			18.5
Armagnac			
1979 Comte de Lamaestre			17.5
1982 Lacourtoisie			19.5
Calvados			
2000 Victor Gontier Domfrontais			14.5