

Lunch items 12-5pm

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
Tasmanian Pacific oysters with a shallot vinaigrette	each 5.50
Warm mixed olives	6.50
Brains wrapped in prosciutto, burnt butter, sour cream pickled fennel and herb salad	15.50
Yellowfin tuna carpaccio with lime infused olive oil, watercress, capers and chargrilled sourdough	21.50
Blue swimmer crab, shallot and lemon thyme soufflé with a champagne and chive velouté	22.50
Selection of antipasto	23.50
Caprese salad, heirloom tomatoes, buffalo mozzarella, basil, virgin oil, red wine vinegar	19.50

Main

Linguini with Tasmanian Atlantic salmon, braised leek, capers, baby spinach, lemon and olive oil 34.50

** *Gluten free pasta* 2.00

Lemon, pea and mascarpone risotto with ricotta and pinenut stuffed zucchini flowers 30.50

Roasted chicken breast with a confit chicken leg, white bean purée, white asparagus, zucchini ribbon, Persian feta, almond and shaved shallot salad 41.50

Confit duck and morel mushroom pie with roast baby root vegetables and duck jus 40.50

Chargrilled 350gm scotch fillet with salad of radicchio, fennel, and pickled vegetables 46.50

Chargrilled 250gm John Dee Gold eye fillet with a roasted hasselback potato, anchovy and sage butter, red wine jus. 48.50

Sides

Shoestring fries 8.50

Rocket and parmesan salad 9.50

Iceberg, baby cucumber, mint, parsley, shallot and ricotta salad 12.50

Asparagus with roasted chicken aioli and a fried egg 12.50

Dessert

Mini pavlova with lemon crumble and berry sorbet	5.50
Profiterole with cream and chocolate ganache	5.50
Sticky date pudding, butterscotch sauce, vanilla parfait and flaked almonds	15.50
Shortbread and strawberry parfait sandwich with white chocolate ganache and caramelised macadamia	16.50
Self-centred chocolate pudding with pouring cream <i>(allow 20 mins)</i>	16.50
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	each 5.50

Cheese

40 gms served with quince paste and peppered fig jam

Aeschlenberg Swiss Gruyere	<i>Bex mountains, Switzerland</i>	12.50
Charles Arnaud Compte Aged 18 months	<i>Poligny, France</i>	12.50
Charles Arnaud Compte Aged 36 months	<i>Poligny, France</i>	13.50

Dessert wine

Fowles Wine 'The Exception' Late Harvest Sauvignon Blanc 2015	500ml	Strathbogie, Vic	13/58
Vietti Moscato d'Asti Cascinetta DOCG 2015	375ml	Piedmont, Italy	50
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

After dinner

Chambers Tokay / Muscat / Liqueur Port	Rutherglen, Vic	8
Rockford P.S. Marion Tawny Port	Barossa, SA	12
Penfold's Grandfather Port	South Australia	15
Romate PX 'Cardenal Cisneros'	Jerez, Spain	8.50
Paul Giraud Grande Champagne Napoleon Cognac		16.50
1985 Lacourtoisie Armangac		19.50
2003 Victor Gontier Domfrontais Calvados		14.50
Averna		10
Limoncello		10
Montenegro		10
Amaretto		10
And, Barb's personal favourite, Baileys		10

Grappa

Nonino il Moscato di Grappa	Friuli, Italy	14.50
Nonino UE Uvarossa	Friuli, Italy	14.50
Questa E Vera Grappa	Veneto, Italy	13.50
Nonino Vendemmia Riserva 18	Udine, Italy	16