

entrée

Winter vegetable broth with pesto, parmesan frites	20
Salad of smoked mackerel with pickled beets, witlof & five minute egg	23
Carpaccio of beef with cauliflower, feta beignet & kalamata olive dressing	22
Caramelised onion & goat's cheese soufflé with chive butter sauce	23
Roma tomato, bocconcini & artichoke salad with rocket & parmesan	21
Marinated king prawns with avocado purée, truffle & walnut vinaigrette	24

pasta

Handmade herb pappardelle with masala braised duck, spinach & pinenuts	22 / 34
Linguini with clams, chilli & garlic	23 / 36
Risotto of the day	

main

Fillet of blue eye with mud crab ravioli, cavolo nero & shellfish bisque	39
Whole roasted snapper finished with verjuice, fennel & confit tomato salad	39
Fillet of john dory with potato al forno, zucchini trifolati & tarragon sabayon	38
Braised beef cheeks with pancetta & button mushrooms, red wine jus	39
Roasted poussin with slow cooked turnip & chorizo, salsa verde	38
Loin of lamb with root vegetable gratin & tapenade jus	38
Grilled Australian scotch fillet with kipfler potatoes & red wine jus	40

sides

8

Roasted new potatoes with rosemary & sea salt

Mesclun salad

Green beans

Macaroni cheese with truffle & buttered leeks

14

dessert

16

Mulled wine poached pear with liquorice ice cream & gold leaf

Crème caramel with apple & crumbled shortbread

Chocolate fondant with black pepper tuile & crème fraîche

Poached rhubarb with broken pavlova & vanilla cream

Milawa Blue with South Australian fresh honeycomb, apple & celery salad

19

Dessert tasting plate

25

dessert wine

NV Campbell's Rutherglen Muscat, Rutherglen, Victoria

12 / 48

2005 Tamar Ridge Botrytis Riesling, Tasmania

12 / 55

2007 T'Gallant Moscato, Mornington Peninsula, VIC

56

NV Chambers Muscat, Rutherglen, VIC

10 / 60

Numero Uno coffee

5

Selection of teas – english breakfast, earl grey, peppermint, green, camomile

5

liquid dessert

17

Espresso Martini

Vodka & Crème de Cacao with a shot of coffee, sugar & chocolate flakes

Strawberry Temptation

Strawberry liqueur, Tia Maria & Baileys blended with cream & fresh strawberries

Cornetto

Amaretto, Crème de Cacao & Crème de Mure,
shaken with fresh cream & finished with crushed pistachios

bel mondo After Dark

Cointreau, Baileys & Kahlua with crushed ice & a touch of cream

Old Timer

Penfolds Reserve Port, freshly squeezed orange juice & spiced sugar syrup mix
served in a warm brandy balloon

degustation

Salad of smoked mackerel with pickled beets, witlof & five minute egg

2006 Plantagenet, Riesling, Mount Barker, WA

Carpaccio of beef with cauliflower, feta beignet & kalamata olive dressing

2005 Red Hill Estate, Pinot Noir, Mornington Peninsula, Vic

Fillet of blue eye with mud crab ravioli, cavolo nero & shellfish bisque

2007 Swings & Roundabouts, Chardonnay, Margaret River, WA

Loin of lamb with root vegetable gratin & tapenade jus

2007 Bunnamagoo, Cabernet/Shiraz/Merlot, Central Ranges, NSW

Mulled wine poached pear with liquorice ice cream & gold leaf

NV Campbell's Rutherglen, Muscat, Rutherglen, Vic

per person

115

with matching wine

165