



To Start - Freshly Shucked Oysters - \$3.50 each

Your choice of either:

Sydney Rock Oysters or Pacific Oysters with red wine & eschallot vinaigrette

Entrée - \$16

Ricotta filled tempura zucchini flower, rocket & pesto salad

Line caught calamari, chorizo, tomato, oregano with squid ink tagliatelle

Gravalax of ocean trout, ruby grapefruit, baby herb salad, crispy capers

Crisp skin duck, baby beetroot, parsley, hazelnut praline

Main - \$28

Potato gnocchi with morels, ceps & swiss brown mushrooms

Pan roasted mullet, yellow capsicum puree, black olive caponata

'Fish n Chips' (line caught deep sea flat head, triple cooked chips & aioli)

Slow cooked cider glazed pork cutlet, waldorf coleslaw, blood sausage

Beef tenderloin, carrot puree, potato dauphinoise

(with your choice of Dijon mustard, wholegrain mustard, horseradish, red wine jus)

Cheese - \$20

Selection of Australian & imported cheeses

Dessert - \$15

Affogato - vanilla bean ice cream, espresso, Frangelico

Mango panna cotta, coconut jelly, toasted coconut

Baked banana fondant, caramel ice cream & rich chocolate fudge sauce

Choice of daily made sorbets & ice-cream, smothered in seasonal berry compote

Chef: Darren Foots

Lunch
Wednesday - Sunday
12noon - 3pm

Reservations: 9380 9350