

ENTRÉE

OYSTER TASTING PLATE

½ doz 19 dozen 36

Natural - nude with lemon & salt

Kilpatrick—classic bacon & Worcestershire sauce

SOUP 8

Pea and ham soup with fresh peas, crispy pancetta, garlic herb croutons, parmesan tuile, crème fraiche and pickled shallots

PORK BELLY 19

Twice cooked pork belly with pickled apple and pear, parsnip puree, black pudding crumble with cabbage and apple cider jus

SCALLOPS 19

Pan-seared scallops, Thai pumpkin puree, coconut jell and toasted coconut

TARTARE 15

Avocado, beetroot, mango puree, lemon crème, pickled fennel, fried onion & basil caviar

MAINS

EYE FILLET 35

200g pepper crusted eye fillet with Paris mash, charred asparagus, King brown mushroom and shallot jus

SCOTCH FILLET 37

350g premium Riverina scotch fillet, with Paris mash

RIB –EYE 47

500g premium Riverina rib-eye fillet, with Paris mash

FISH OF THE DAY 35

Duck fat potatoes, baby clams, baby leek, charred leek & finished with seafood bisque

VEGETABLE GARDEN 30

Pumpkin puree, asparagus, confit cherry tomatoes, cheese custard, Dutch carrots, dried olives, fried parsley and 63 degree egg

LAMB LOIN 35

Herb & mustard lamb loin, beetroot jell, edamame beans, baby beets, carrot puree and jus

SIDES

Shoe-string fries 6

Truffle oil and parmesan

Steamed greens 9

Seasonal greens, goat's cheese and pink peppercorns

Spring Salad 7

Lettuce, cherry tomatoes, roasted baby beets, roasted pumpkins and toasted almonds

SAUCES

Béarnaise sauce

Café de Paris butter

Red wine jus

CONDIMENTS

Hot English mustard

Seeded mustard

Dijon mustard

Horseradish relish