

Menu

ENTREE

Asparagus and Crispy Egg (VG) Sorrel garlic sauce and baby herbs	24
Salad Niçoise (GF, L) Seared tuna, green beans, baby gem, Spanish onion, olives, and crispy Kipfler potato	24
Ham Hock and Duck Liver Terrine (GF, DF) Garnished with gribiche sauce and pickled onion	25
Prawn and Porcini Mushroom Ravioli Porcini mushroom and prawn bisque, sage	26
Beetroot-Cured Salmon (GF, L) Salad of citrus and champagne vinaigrette	26
Tomato Tarte Tatin and Goat Cheese (VG) Roma tomato cooked in puff pastry, apple balsamic, basil	24

MAIN

Twice-Cooked Pork Belly (GF) Braised savoy cabbage, spiced carrot purée, apple and port wine jus	34
Beef Bourguignon (GF, DF) Slow-cooked sirloin of wagyu beef, mushrooms, lardons, onion, asparagus, and carrots with red wine jus	44
Duck Confit (GF) Puy lentil ragout, kale, asparagus, carrots, and port wine jus	36
Fish of the Day (GF, L) Pan-fried fish with seafood chowder, baby clams, prawns, mussels, and Noilly Prat sauce	38
Lamb Shoulder Navarin (GF, DF) Braised lamb shoulder, tomato, baby capsicum, eggplant, zucchini, and crushed peas	38
Baked Potato Gnocchi (VG) Roasted artichoke, kale, cherry tomato, parmesan, and lemon-sage butter	30

SIDES

Hand-cut potato chips (VG)	14
Creamy mashed potatoes (GF, VG)	12
Mixed greens with garlic butter (GF, VG)	12
Mixed leaf salad with red wine vinaigrette (GF, DF, VG)	12

Price above is per person | Please advise your waiter of any dietary requirements.
GF - Gluten Free | **DF** - Dairy Free | **VG** - Vegetarian | **L** Local | **I** Imported | **M** Mixed
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15% surcharge applies on NSW public holidays.