



**Hand picked mud crab tortellini with smoked salmon and mascarpone press,
Avruga caviar and vongole emulsion**

**Rare roasted venison loin with rabbit ballotine, sweetcorn and blue cheese
beignet and game jus**

**Tomato tarte tatin with asparagus and artichoke baked mushroom,
fresh fig, Persian fetta cigar and shaved black truffle**

**Sugar cured Yellow fin tuna carpaccio with wasabi omelet,
salt and pepper scampi tails and soy ginger dressing**

**Pan roasted quail breast with goats cheese filled courgette flower,
mint scented couscous, cumin spiced beetroot and pickled cucumber**

**Orange and Szechuan pepper confit duck,
seared Queensland scallops, apple and fennel puree**

**Garlic roasted Yamba prawn, scallop and fennel cerviche,
green tomato salsa with squid ink pasta**

Entrees \$22

**Freshly shucked Ralston Bros Clyde River Waterfall oysters,
served natural with lime**

\$26

*Chef James Mussillon & Kurt Neumann
Surcharge of 10% applies on Sundays and public holidays*



**Seared John Dory fillet with truffled dill mash, crispy bacon,
asparagus batons and soft poached quail eggs**

**Crisp skinned Snapper with salsa verde crust, lobster medallion, souboise,
baby leek, brandade and star anise infused crustacean jus
(\$3 supplement)**

**Snowy mountain rainbow trout and flounder sandwich, saffron consommé,
Balmain bug lettuce dumpling and pepperonata**

**Sticky pork belly and roasted loin with caramelised apple and pear galette,
celeriac mash, pomegranate seed, white balsamic and
cider vinegar split jus**

**90 day grain fed beef fillet and peppered Guinness beef cheek pie,
mushroom carpaccio, eschalot and mustard beignet,
creamed garlic spinach and red wine jus**

**Roasted corn fed chicken and sauté livers with apple and sherry vinegar,
braised lentils, Jerusalem artichoke crème,
truffle brioche and brandy jus**

**White Pyrenees Lamb rack and pressed shoulder with white bean purée,
lardons, warm Tuscan bean salad and red currant glacé**

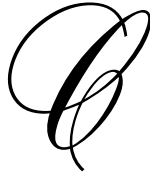
**Truffled silk tofu with Provencal vegetable 'Wellington', slow stewed
carrot and coconut dressing**

Mains \$38

**Green leaf salad
Steamed green vegetables
Paris mash
Chips
Meredith goats cheese, garden pea and mint salad**

Sides \$8

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**Warm Belgian chocolate fondant with fresh raspberries
and vanilla bean ice-cream**

**Steamed date pudding with brandied fruit,
Baileys ice cream and pistachio crunch**

**Vanilla crème brulee with seasonal mixed berries
and short bread finger**

**Spiced pear and rhubarb crumbled with burnt orange
mousse, candied pistachio and mascarpone mille feuille**

**Prune and Armagnac semi-freddo with toasted marshmallows and
honey glazed cardamom paradise pears**

Desserts \$16

**Selection of Australian and International cheese,
walnut bread, fruit and crackers**



All Cheeses Supplied by The Essential Ingredient - Kingston

\$24

Petit Four Tier \$8

Grinders coffee, T2 tea \$5

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