



2 courses \$75 pp | 3 courses \$92 pp

E N T R E E

FRENCH ONION SOUP

With a Gruyere crouton

CHICKEN LIVER PARFAIT

With warmed brioche, lavosh and fig compote

BURRATA ^(M)

Heirloom tomatoes and balsamic glaze with toasted baguette

PRAWN COCKTAIL

With Marie Rose sauce and whipped avocado mousse

DEEP FRIED CAMEMBERT ^(M)

With cranberry sauce

M A I N S

DUCK À L'ORANGE ^(GF, DF)

Crispy skin confit duck maryland with braised greens and fondant potatoes

SLOW ROASTED BEEF SHORT RIB

On pomme puree with Enoki mushrooms and jus

BARRAMUNDI MEUNIÈRE ^(GF)

In lemon butter with capers, asparagus and Duchess potatoes

PARISIENNE GNOCCHI ^(M)

*Choux pastry gnocchi on a crumbed field mushroom
with herbed cream sauce, topped with pangrattato*

LAMB & CLARET PIE

With pea mash and Gentleman's relish

Sides \$14

Fondant potatoes

Garlic and toasted almond broccolini

Seasonal garden salad with classic vinaigrette dressing

D E S S E R T

TARTE TATIN

Apple and sticky caramel tart and vanilla bean ice cream

CRÈME BRÛLÉE ^(GF on request)

Rich vanilla custard with a crunchy toffee shell

RICH CHOCOLATE MOUSSE

With a crisp vanilla tuile

BERRY PAVLOVA ^(GF)

With passionfruit curd and fresh berries

PEACH MELBA ^{(GF) | VG and DF on request}

With vanilla custard, raspberry sorbet, passionfruit and poached peaches

(V) vegetarian, (GF) gluten free, (DF) dairy free, (VG) vegan.

Card payment surcharge 1.5% (3% American Express & Diners)

10% Sunday & 15% public holiday surcharge applies.