

The Four in Hand Dining Room

Freshly Shucked Claire De Lune Oysters \$2.80 each

Entrée \$19

Sugar Cured Smoked Salmon with Celery Salad and Baby Herbs
White Anchovies with Smoked Red Peppers, Confit Tomato and Parmesan
Steak and Kidney Chausson with Pickled Onion and Celeriac Puree
Ginger and Shallot Chicken Breast, with Carrot and Sherry Puree
Soup of Mussel and Smoked Haddock
Smoked Eel and Beetroot Tart with Beetroot Relish and Crème Fraiche

Main \$29

Caramelised Onion and Buttermilk Curd Pie with Roast Autumn Vegetables
Steamed Barramundi with a Salad of Yabbies, Crisp Fennel and Sorrel
Roast Pork Fillet, Braised Neck with Crisp Ears and Lemon Thyme Gnocchi
Roast Venison with Red Cabbage, Pumpkin Puree and Horseradish Gratin
Seared Scallops and Roast Sweetbread with Lentils De Puy, Pancetta and Hazelnut Salad

Side Dishes \$7

Mixed Leaf and Herb Salad
Steamed Broccoli with Toasted Pine Nuts
Green Beans with Toasted Pine Nuts
Minted Kipfler Potatoes
Pomme Frites

Dessert \$14

Pineapple Parfait with Coconut Crème Brûlée and Lychee Salad
2004 Primitivo Keelesh Moscatel, Alicante, Spain

Fresh Macerated Figs with Wild Honey and Lavender Ice Cream
2002 Le Tertre du Lys d'Or Sauternes, France

Dark Chocolate Delice with Malted Pedro Ximenez Ice Cream
Romate Pedro Ximenez, Jerez, Spain

Selection of Cheeses from the Cheese Board \$7 each

Degustation

Eight Course Degustation Menus Available on Request - \$75 Wines to Match -\$55