

Grand National Menu

Entrée

- Veal consommé, oxtail dumpling, shitake mushroom \$16
Blue swimmer crab risotto, chilli, oregano, parmesan oil \$19
Confit rabbit foie gras terrine, caramelised turnips, truffled vinaigrette,
trompette de la mort \$19
Freshly shucked Pacific oysters, chiffonnade lettuce, smoked tomato dressing \$19
Thyme gnocchi, asparagus, Gippsland blue, tea soaked raisins, hazelnut vinaigrette
\$17
Tea smoked ocean trout, gravadlax, celeriac remoulade, rice wine vinaigrette \$17
Thirlmere spatchcock two ways, white bean cassoulet, tomato fennel butter \$19

Main Course

- Pan roasted barramundi, buttered leeks, mussel veloute \$31
Roast pork fillet, braised witlof, black pudding, nashi pear \$32
Pan fried calves liver, pomme puree, spring onions, bacon \$26
Char-grilled beef fillet, potato fondant, glazed carrots, parsley puree \$34
Pan roasted Aylesbury duck breast, pumpkin puree, potato and parsnip gratin \$32
Mushroom fricassee, pappardelle, spinach, chestnut sauce \$25
Pan roasted blue eye cod, hazelnut crust, cauliflower puree, bone marrow jus \$29

Side Orders \$7

- Sautéed Savoy cabbage, bacon
Steamed broccolini, lemon almond crumble
Char-grilled zucchini, mint, pine nuts
Pear, walnut, rocket parmesan salad
Shoestring fries

Dessert

- Pear tatin, fried custard, rum and raisin ice-cream \$16
Burnt orange parfait, vanilla syrup, marshmallow \$15
Eton mess, strawberry mascarpone, poached eringues \$15
Espresso soufflé, cinnamon doughnuts, Frangelico anglaise \$16
Chocolate banana bread pudding, white chocolate icecream \$16

Cheese

- Selection of two \$10
Selection of four \$15

