

Dinner Menu

Hand cut sour-dough	4
Whipped ricotta spread with minced prosciutto and black olives	
Entrées	
Spring leaves salad with pear and marinated baby beetroots	16
Roasted walnuts and wild honey dressing	
Home cured ocean trout with toasted brioche	18
Small endive salad, cauliflower and horseradish cream	
Chilled Balmain bugs on sliced avocado	26
Gazpacho soup with tomato and basil sorbet	
Wild Tasmanian scallops in their shells	24
Black bean-ginger sauce and Chinese cabbage	
Tandoori quail breast with crisp eggplant parcel	20
Cucumber mint yoghurt	
Barbequed spring lamb tenderloin on tossed cos lettuce hearts	20
Mild goats cheese, tomato and green olive tapenade	
Fresh Trofiette pasta filled with spinach, basil and ricotta	18
Seared mushrooms with garlic and chives	
Mains	
Salmon fillet with dill and lemon butter	32
Mushroom duxelle – potato cake and spring vegetable Tian	
Barramundi fillet poached in Riesling with vine tomato and chervil	34
Steamed broccolini and fork crushed desirée potato	
Charred organic chicken breast with harissa spices	28
Moroccan style vegetables with lime and coriander	
Seared veal medallions, tomato fondue and spinach lasagne	32
Melted Fontina cheese and veal jus	
Crisp and soft confit of duck breast with Ligurian olives	36
Roesti potato, fine beans with tarragon dressing	
Grain fed beef tenderloin Café de Paris	36
Café de Paris butter, Pont-Neuf chips and butter lettuce salad	
Dutch-cream potatoes, red bell peppers and scorched aubergine	26
Simmered with chermoula spices and finished with rocket, lime and coriander	
Sides	7
Chips	
Salad	
Vegetables	

Chef Xavier Mouche