

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

Chef Xavier Mouche