

ENTREES

Garlic, chilli & preserved lemon scented squid & chorizo tossed in fettuccine, asparagus & tomatoes w chardonnay butter **GF Ask waiter**
Reisling, Leo Buring, Clare Valley SA 2010

Roast Mediterranean vegetable & haloumi terrine w pomegranate dressing & finished w a baby herb salad **V GF**
Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009

Seared kangaroo fillet in a garden of wild Rosella flower, macadamia dukka, binorie dairy feta & baby herbs. **GF**
Pinot Noir, Tamar Ridge, West Tamar TAS 2008

Chicken liver & sweet port pate w warm walnut bread, sour cherries & fresh fig salad **GF Ask waiter**
Pinot Noir, Tamar Ridge, West Tamar TAS 2008

MAINS

Hazelnut chicken breast w a sweet potato roesti, crisp prosciutto then finished w sage & fig buerre noisette **GF**
Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009

Char grilled pasture fed msa beef fillet served w garlic swiss brown mushroom, potato galette & textured onions **GF**
Shiraz, Rufu Stone, Heathcote VIC 2008

Seared Huon River salmon fillet w kipfler potato, broccolini, feta & red sweet peppers sautéed in lemon & thyme vinegar **GF**
Reisling, Leo Buring, Clare Valley SA 2010

DESSERTS

Our signature dessert - Hazelnut & chocolate roulade w our fresh frangelico ice-cream & chocolate ganache **GF**
Grandfather Port

Yoghurt Pannacotta w Persian love cake, rose turkish delight & citrus olive oil ice cream
'The Sticky', Botrytised Semillon, Glenguin Hunter Valley NSW 2009

Affogato - A scoop of frangelico ice-cream, short black & chefs own Bailey's liqueur **GF**

2 Courses \$57pp

3 Courses \$68pp

Minimum of 3 Courses on a Saturday Night

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tossed in fettuccine, asparagus & tomatoes w chardonnay butter

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pomegranate dressing & finished w a baby herb salad

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Pinot Noir, Tamar Ridge, West Tamar TAS 2008

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MAINS

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Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009

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Char grilled pasture fed msa beef fillet served w garlic swiss
brown mushroom, potato galette & textured onions

Shiraz, Rufu Stone, Heathcote VIC 2008

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Reisling, Leo Buring, Clare Valley SA 2010

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DESSERTS

Our signature dessert - Hazelnut & chocolate roulade
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Grandfather Port

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Yoghurt Pannacotta w Persian love cake, rose turkish
delight & citrus olive oil ice cream

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VEGETARIAN MENU

ENTREES & or MAINS *Please choose 1 Entrée and 1 Main*

Kipfler potato, broccolini, binorie dairy feta & red sweet peppers
sautéed in lemon & thyme vinegar **GF**
Pinot Grigio, T' Gallant Juliet, Mornington Peninsula VIC 2009

Local garlic swiss brown mushrooms, potato galette
& textured onions w sage & fig buerre noisette **GF**
Shiraz, Rufus Stone, Heathcote VIC 2008

Garlic, chilli & preserved lemon scented fettuccine tossed
w asparagus, spinach & tomatoes w chardonnay butter **GF Ask waiter**
Reisling, Leo Buring, Clare Valley SA 2010

Roast Mediterranean vegetable & haloumi terrine
w pomegranate dressing & finished w a baby herb salad **GF**
Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009

Sesame wakame, pickled ginger & asian slaw salad w a
nest of potato noodles & honey & chilli glaze **GF**
Pinot Noir, Tamar Ridge, West Tamar TAS 2008

Warm sweet potato, tomato, feta & pinenut tart
w pesto & baby herbs **GF**
Chardonnay, Richard Hamilton Almondgrove, Mc Laren Vale SA 2009

Vegetarian Tapas platter – dips & accompaniments **GF Ask waiter**

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