



## Ala Carte Lunch Menu

### Entrée

*Eighteen dollars*

Tasmanian salmon and Queensland scallop tartare with wasabi mayonnaise,  
Yarra valley salmon roe, green mango salsa

*Mt Majura Pinot Noir Chardonnay, Canberra District ACT 9.0*

Roasted beetroot, goat's chèvre and caramelised onion tian, organic hazelnuts

*Lerida Pinot Rose, Lake George ACT 8.0*

Trio of pork: pork croquette, crispy hock, pork rilette

*Clonakilla Viognier Nouveau, Murrumbateman NSW 10*

Pan seared snapper fillet, pea and saffron aioli, crispy prosciutto, prawn ravioli

*Nick O'leary Riesling, Murrumbateman 10.0*

Porcini dusted veal loin, potato puree, sweetbread bouchee, bone marrow jus,  
confit leeks

*McKellar Ridge Trio, Murrumbateman NSW 9.5*

### Main

*thirty two dollars*

Ravioli of Shiraz braised beef, ox tail consomme, poached fillet,  
Pecorino and rocket salad

*Jeir Creek Shiraz Viognier, Murrumbateman NSW 9.0*

Spec, swiss brown and eshallot pot roasted spatchcock, potato roesti and deep  
fried garlic butter

*wine*

Slow cooked duck breast, leek and shitaki mushroom puy lentils, braised duck  
leg, black vinegar reduction

*Mt Majura Pinot Noir, Majura ACT 8.5*

Pan fried gnocchi, roasted pumpkin, Persian feta, vine ripened tomato ragout,  
parmigiano crisp, basil oil

*Oceans Eight Pinot Gris, Mornington Peninsula VIC 11.0*

Seared salmon fillet, buttered green asparagus, blue swimmer crab and  
Gorgonzola stuffed zucchini flower, béarnaise sauce

*Springvale Gwertztraminer, Freycinet Coast TAS 9.0*

### Sides

*Eight dollars fifty*

Bean, snow pea, chilli and toasted almond salad

Honey and balsamic roasted pear, parmigiano, rocket salad

Rosemary roasted Kipflers



## Dessert

### *Fourteen dollars*

Caramelised banana and Vanilla crème brulee, almond wafer

Mont Blanc, layers of honey tuiles, chocolate and chestnut mousse, raspberries, pear crisps

Passionfruit and ricotta frangipane tart, double cream, almond brittle

Vanilla pannacotta, roasted peaches, moscato ice, sugared rose pedal

*2009 Torbeck The Bothie Muscat blanc petit grains, Barossa SA 9.0*

*2006 Jeir Creek Botrytis Semillon Sauvignon Blanc, Murrumbateman NSW 9.0*

## Cheese

### *Twenty dollars*

Selection of Australian and European cheese with quince paste, walnut bread,  
Pialligo dried fruit

<i>Espresso</i>	<i>4.0</i>
<i>Pot leaf tea: English Breakfast, Earl Gray, Peppermint, China Jasmine green tea, Camomile</i>	<i>4.5</i>
<i>Affogato – Espresso and vanilla ice cream</i>	<i>6.5</i>
<i>Liqueur affogato (frangelico, kahlua, baileys)</i>	<i>10.0</i>
<i>Chai latte</i>	<i>4.0</i>
<i>Hot chocolate</i>	<i>4.0</i>
<i>Jeir Creek Muscat Murrumbateman NSW</i>	<i>8.0</i>
<i>Lake George Tawny Port Lake George NSW</i>	<i>9.0</i>

B Y O \$4.5pp. No split bills. 3% Surcharge on Diners and American Express

10% surcharge applies on Sunday and public holidays

Menus are subject to changes