



## Spring Dinner Menu

### Entrée

Tasmanian salmon and Queensland scallop tartare with wasabi mayonnaise,  
Yarra valley salmon roe, green mango salsa  
*NV Mt Majura Pinot Noir Chardonnay, Canberra District ACT 9.0*

Roasted beetroot, goats chèvre and caramelised onion tian, organic hazelnuts  
*2009 Lerida Pinot Rose, Lake George ACT 8.0*

Trio of pork: pork croquette, crispy hock, pork rilette  
*2010 Clonakilla Viognier Nouveau, Murrumbateman NSW 10.0*

Pan seared snapper fillet, pea and saffron aioli, crispy prosciutto, prawn ravioli  
*2009 Nick O'leary Riesling, Murrumbateman 10.0*

Porcini dusted veal loin, potato puree, sweetbread bouchee,  
bone marrow jus, confit leeks  
*2008 McKellar Ridge Trio, Murrumbateman NSW 9.5*

### Main

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  
*Vistamar Merlot, Santiago Chile 9.0*

Slow cooked duck breast, leek and shitaki mushroom puy lentils, braised duck  
leg, black vinegar reduction  
*Mt Majura Pinot Noir, Majura ACT 10.0*

Pan fried gnocchi, roasted pumpkin, Persian feta, vine ripened tomato ragout,  
parmigiano crisp, basil oil  
*Angullong Sauvignon Blanc, Orange NSW 9*

Seared salmon fillet, buttered green asparagus, blue swimmer crab and  
Gorgonzola stuffed zucchini flower, béarnaise sauce  
*Oceans Eight Pinot Gris, Mornington Peninsula VIC 11.0*

### Sides

*eight dollars fifty*

Bean, snow pea, chilli and toasted almond salad

Honey and balsamic roasted pear, parmigiano, rocket salad

Rosemary roasted Kipflers

*two Course fixed price menu  
fifty four dollars*

*three course fixed price  
sixty eight dollars*

## Dessert

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

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

## Cheese

supplement five dollars

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

<i>Espresso</i>	4.0
<i>Pot leaf tea: English Breakfast, Earl Gray, Peppermint, China Jasmine green tea, Camomile</i>	4.5
<i>Affogato – Espresso and vanilla ice cream</i>	6.5
<i>Liqueur affogato (frangelico, kahlua, baileys)</i>	10.0
<i>Chai latte</i>	4.0
<i>Hot chocolate</i>	4.5
<i>Jier Creek Muscat Murrumbateman NSW</i>	8.0
<i>Lake George Tawny Port Lake George NSW</i>	9.0
<i>Penfolds Grandfather Port</i>	14
<i>Johnnie Walker Malt Green Label</i>	10
<i>Hennessy X.O</i>	18

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

10% surcharge applies on Sunday and public holidays

Menus are subject to changes