



## menu

### starters

Crumbed button mushrooms w aioli ( <i>v</i> )	9
Duck liver paté w mustard seed bread & cornichons	12
Dukkah w sumac, Brian's olives, Diana olive oil & our bread ( <i>v, df</i> )	10

### entree

Soup of the day - see specials board	
Coffin Bay cockles w tomato bouillion & fennel pollen ( <i>gf, df</i> )	19
Brussel sprout coleslaw w veal sweet breads & shaved almonds	17/29
Goat curd & our vine leaf terrine w globe artichokes & raisins ( <i>v, gf</i> )	17/29
Rabbit jalousie w caper leaf tabouli & mustard fruits	19/33
King fish sashimi w apple, pickled celery, pink pepper corns & fresh horseraddish ( <i>gf, df</i> )	19

### sides

Housemade bread and butter ( <i>v</i> ) per serve	3
Green salad w shaved raddish & buttermilk dressing ( <i>v, gf</i> )	9
Potato salad w Aracana hard boiled egg, capers & chives ( <i>v, gf, df</i> )	12

### mains

Fish of the day - see specials board	
Zucchini & pancetta rotolo w Kangabbi Farm marron tails & zucchini flower ( <i>df</i> )	33
Lake Gardner goat rack w smoked paprika moussaka & dauphine potatoes	35
Gnocchi w white bean, olive & asparagus salad & our mozzarella ( <i>v</i> )	28
Beef fillet w truffled mushrooms, flat beans & glaze ( <i>gf</i> )	34
Crispy duck leg & duck rilette w kimchi, anise & ginger broth ( <i>df</i> )	33

CHEFS - NAT WILSON & CHRIS CHILVERS

*weekday lunch special\**

\$39 entree, dessert & glass of wine of the month

\$49 main, dessert & glass of wine of the month

*\*excluding public holidays*