

### Entrées

Persian fetta filled zucchini flowers, almond gazpacho, tomato and olive tabbouleh	17
Twice cooked pork belly, apple and nashi pear compote, red miso oil emulsion	17
Red wine poached quince tart, whipped goat's cheese, candied walnuts	16
Kingfish sashimi, yuzu pickled daikon, tonka bean mayonnaise, wasabi caviar	19
Butter poached prawns, pea mousse, Pernod reduction, caramel foam	20
Braised oxtail tortellini, roasted squid consommé, chilli fried squid	18
Chef's tasting plate (minimum 2 people)	20 per person

### Mains

Barramundi, butternut puree, roasted chestnuts, kaiserfleisch	37
Salmon, clams, pea and lemon thyme nage	36
Bangalow sweet pork cutlet, papaya, young coconut, bean shoots, chilli sauce	36
Duck breast, mushroom and truffle soil, beetroot jelly, star anise sauce	39
Hapuka, sweet corn, oyster mushrooms, olive paint, mushroom cream	37
Rabbit saddle, sauté cos, macerated cherries, pistachio yoghurt	37
Cape Grim beef fillet, bone marrow crust, smoked kohlrabi puree, swiss chard	40

### Sides

Shoe string fries	7
Rocket, Reggiano salad	7
Potato, egg and spring onion salad	7
Roast zucchini, Persian feta, pine nuts	9

### Desserts

Affogato	14
Tarte tatin of pineapple, coconut sorbet	16
Pavlova, kiwi fruit, passionfruit sabayon, Chantilly cream	15
Roasted banana split, cherry ice cream, aero chocolate, coffee caramel	16
Buttermilk pannacotta, blood orange sorbet, orange praline	15
Weiss chocolate and mint soufflé	15

Sunday night BYO (No corkage)

### Chef's Tasting Menu

Kingfish sashimi, yuzu pickled daikon, tonka bean mayonnaise  
2011 Mitchell Riesling – Clare Valley, South Australia

Persian fetta filled zucchini flower, almond gazpacho  
2011 Tars & Roses Pinot Grigio - Central Victoria

Twice cooked pork belly, apple and nashi pear compote  
2010 Little Yering Chardonnay – Yarra Valley, Victoria

Duck breast, mushroom and truffle soil, beetroot jelly,  
star anise sauce  
2010 Ingram Road Pinot Noir – Yarra Valley, Victoria

Selection of cheeses, muscatels and lavosh  
2011 Rockbare "Mojo" Shiraz – Barossa Valley, South Australia

Buttermilk pannacotta, blood orange sorbet, orange praline  
2010 Frogmore Creek 'Iced' Riesling – Tasmania

**\$85 per person**  
**\$155 with matched wines**

### Cheese Notes

**St Marcellin** – Rhone Alps, France. Cow's milk.  
This fragile soft, creamy cheese is traditionally matured in a small dish under a coat of geotrichum mould which forms a protective skin.  
Approximate age 30 days

**Tête de Moine AOC** – Fribourg, Switzerland. Cow's milk.  
This small drum of cheese was created by the monks of Bellelay abbey in Switzerland and is related to Gruyere. This exceptional cheese contains a nutty texture and slightly sweet toffee finish.  
Approximate age 7-9 months

**Cacio Di Bosco** – Tuscany, Italy. Cow and Sheep's milk.  
This amazing aged pecorino is full of black truffles giving a flavour that ages with the cheese. The texture is very firm without being dry. This is a cheese that truly captures the real flavour of truffle.  
Approximate age 3-4 months

**Bleu D'Auvergne AOC** – Auvergne, France. Cow's milk.  
Each whole cheese is foil wrapped to prevent a rind from forming as it matures. After 3 months it develops and even spread of steely blue veins through the body of the cheese and a moist and slightly crumbly texture. The flavour is quite tart and salty.  
Approximate age 2-3 months

**Mauri Taleggio DOC** – Pasturo, Italy. Cow's milk.  
Matured in natural caves this cheese develops a unique flora on the outer rind. Beneath the rind the ivory chalky texture of the cheese begins to change slowly as it ripens, becoming buttery and soft.  
Approximate age 6 weeks

**Selection of cheeses ( \$9 per 35 gram )**

