

ENTREES all entrees can be adapted to your dietary requirements

Beef tartare w caramelized onion & pancetta brioche,
 pickled cucumbers, petit herbs & horseradish aioli **GF option**
Blue Pyrenees, Pyrenees VIC 2009

Beetroot, walnut & baby radish salad **GF**
w crème fraiche, sour cherries & watercress **V**
Pinot Grigio, T'Gallant Juliet, Mornington Peninsula VIC 2011

Char grilled kangaroo fillet on a salad of wild
 rosella flowers, macadamia nut dukkah & feta **GF**
Pinot Noir, Tamar Ridge, West Tamar TAS 2009

MAINS all mains can be adapted to your dietary requirements

Pan fried chicken breast in fresh coconut & chili nut butter **GF**
w a rock melon, prosciutto & buffalo mozzarella salad
Chardonnay, Dr. Richard Hamilton Almondgrove, Mc Laren Vale SA 2010

Seared salmon fillet w a warm salad of asparagus,
 artichoke, radicchio, fennel & tea raisins **GF**
Sauvignon Blanc, Secret Stone, Marlborough NZ 2010

Char grilled pork cutlet w cauliflower & vanilla bean mash
 finished w roast apple jam & rosemary crumble **GF option**
Riesling, Leo Buring, Eden Valley, SA 2010

DESSERTS

Affogato - A scoop of hazelnut praline ice-cream,
 short black & chefs own Baileys liqueur **GF**

Our signature dessert - Hazelnut chocolate roulade
w hazelnut praline ice-cream & chocolate ganache **GF**
Penfolds Grandfather Port

Seasonal cheese plate w Maggie Beer quince paste, baby
 Iranian figs, fresh & dried fruit & lavosh wafers
Shiraz, Rufus Stone, Heathcote VIC 2009

2 Courses \$57pp

3 Courses \$68pp

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Shiraz, Rufus Stone, Heathcote VIC 2009

VEGETARIAN
ENTREES & OR MAINS all entrees can be adapted to your dietary requirements

Tian of local swiss browns pan fried in lemon garlic butter **GF**
 w pesto, buffalo mozzarella & red pepper salad
Pinot Noir, Tamar Ridge, West Tamar TAS 2009

Beetroot, walnut & baby radish salad **GF**
 w crème fraiche, sour cherries & watercress
Pinot Grigio, T'Gallant Juliet, Mornington Peninsula VIC 2011

Warm salad of asparagus, spinach, feta, artichoke, **GF**
 radicchio, fennel & tea raisins
Sauvignon Blanc, Secret Stone, Marlborough NZ 2010

Sauté of asian vegetables w wakame, pickled
 ginger, soba noodles & finished in honey bbq glaze
Cabernet Sauvignon, Tim Gramp, Clare Valley SA 2009

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