



ENTRÉE

½ Dozen Freshly Shucked Oysters
3 Natural with dressing of Sweet Vinegar and Spanish Onion
3 Grilled with Garlic, Spinach and Parmesan Cheese

Goats Cheese Walnut and Witlof Salad with Crisped Apple,
Endive, Dressed with Cider Vinaigrette.

Hiramasa Kingfish Sashimi, Pickled Beets,
Avocado Mousse, Ruby Grapefruit, Yuzu Dressing

Sashimi Grade Yellow Fin Tuna, Daikon, Carrot & Apple Slaw,
Soy, Mirin, Sesame Oil and Yuzu Dressing

Seared Bass Strait Scallops, Tahini & Yoghurt
Fresh Herbs and Pistachio

Chargrilled Baby Calamari, White Beans,
Piquillo Peppers, Parsley, Lemon, and Chorizo

Quail Bisteya, Spice Grilled Quail Breast,
Lubna, Pomegranate and Radish Salad

MAIN

Grilled Cape Grim Eye Fillet- Pomme Puree
Spinach, Baby King Mushrooms, Beer Battered Onion Rings

Rare Duck Breast, Confit Duck Leg Pie,
Wheat Berries, Cumquat

Crispy Skinned Blue Eye, Salt Cod Chowder,
Leek and Smoky Bacon, Mussels

Confit of Atlantic Salmon, Cauliflower Cream
Prawns, Shellfish, Calamari & Parsley Sauce

Lebanese Baked Snapper Fillet, Sumac Braised Silverbeet,
Caramelized Onion, Coriander Salad, Pine Nuts, Currants and Tahini

Baked Port Phillip Bay Garfish, Parmesan Crust
& Little Frizee Salad



DESSERT

Dark Chocolate Fondant, Praline Ice-cream

Ruby Poached Quince, Roasted Katafi
Sweet Goats Cheese & Vanilla Mousse

Vanilla Poached Pear, Chestnut Mousse, Chantilly Cream
Chestnut Sponge & Walnut Crunch

Fig & Frangipane Tart
Brandy Anglaise, Pistachio Ice Cream

Milk Chocolate Mousse, Salted Caramel
Evaporated Milk Ice Cream, Peanut Butter Crunch

Coconut Pannacotta, Strawberry
Lime & Almond Cake

Selection Of Cheeses
Dark Rye & Raisin Bread