

## Entrée

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*Queen Olives, Fontina, Anchovy, Zest & Fresh Herbs, Crumbed & Deep-Fried* 8.00

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Shane Buckley's Single Seed Wapengo Rock Oysters Served Natural with Sweet Vinegar & Shallots	<i>½ Doz</i> <i>Dozen</i>	27.00 54.00
Oysters Bacash. Coffin Bay Pacific Oysters grilled with Spinach, Garlic & Parmesan	<i>½ Doz</i> <i>Dozen</i>	27.00 54.00
Carpaccio of Atlantic Salmon, Avocado & Wasabi Mousse, House Pickled Ginger, White Soy & Yuzu		24.50
Blue Swimmer Crab Salad, Green Mango, Daikon, Vietnamese Mint & Lime Chilli Dressing		28.00
Char-grilled Calamari with Pickled Fennel, Smoked Paprika & Saffron Aioli		24.50
South Australian King Prawns, Herb, Mussel & Garlic Butter		27.50
Seared Sea Scallops, Spring Peas, Ham Croquettes, Lemon Crème Fraiche		24.50
Garfish and Prawn Nori Rolls flavoured with Ginger Garlic and Coriander, lightly deep-fried		27.50
Grilled Quail Breast, Spiced Quail Bisteya, Lubna, Pomegranate and Radish Salad		24.50
Goats Cheese, Walnut & Witlof Salad, Crisped Apple, Endive, Cider Vinaigrette		21.50
Deep Fried Zucchini Flowers filled with Haloumi and Ricotta, Basil Pesto, Almond and Currants		38.00 21.50

## Main Course

Slow Roasted Ocean Trout, Cauliflower Cream, Mussels, Prawns, Scallops & Calamari, Parsley Sauce	42.00
Lebanese Style Snapper Fillet with Sumac Braised Silverbeet, Caramelized Onion, Coriander Salad, Pine Nuts, Currants and Tahini	42.00
Roasted Blue Eye with Pomme Mousseline, Brown Butter Sauce, Balsamic Capers and Sage Crisps	42.00
Deep Fried King George Whiting, House Made Tartare, Pommes Dauphine	42.00
Spaghetti Marinara with Prawns, Scallops, Mussels, Fish and Calamari E.V.O.O with Parsley and Garlic	42.00
Grilled Cape Grim Eye Fillet, served medium rare, Spinach & Mushroom Short Crust Pie, Red Wine Jus	42.00
Rare Roasted Duck Breast, Pressed Confit Duck Leg Pumpkin Puree, Pickled Cherries and Pepitas	42.00
Fish of the Day Green Salad and French Fries	Market Price

## Salads and Vegetables

Du Puy Lentils, Roasted Dutch Carrots, Lubna and Coriander	16.50
Green Beans in Garlic Butter	12.50
Sautéed Mushrooms	12.50
Garden Salad	10.50

## Desserts

Selection of House Made Ice Creams, Milk Crumb	19.50
Lemon Meringue Pie, Sablé Pastry, Lemon Curd, Lemon Marshmallow	19.50
Vanilla & Honey Scented Pineapple, Coconut Mousse, Toasted Macadamia & Pineapple Sorbet	19.50
Milk Chocolate Mousse, Peanut Butter Crunch, Chocolate Crumb, Salted Caramel, Peanut Butter Ice Cream	19.50
Raspberry Souffle (20 minutes), Cheesecake Ice Cream	21.50

## Cheese

### **Brillat Savarin Affineur**

Creamy Triple Cream Cow's Milk Cheese  
Bourgogne, France

### **Mimolette**

Aged cow's milk cheese from Lille, France.  
Bright orange, firm and nutty flavour.

### **Berry's Creek Riverine Blue**

Rich buffalo milk blue with a soft mouth feel and a  
savory profile. Gippsland, Victoria.

Cheese served with Fig and Walnut Bread &  
Fennel Seed Lavosh

1 Cheese	16.00
2 Cheeses	24.00

*Celebration Cakes By Arrangement*

