

Entrée

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

King Prawn Mayonnaise, Brioche Bun 8.00

Blue Swimmer Crab and Parsley Vichyssoise, Crème Fraiche and Salmon Roe 21.50

Single Seed Merimbula Rock Oysters *½ Dozen* 27.00
Served Natural with Sweet Vinegar & Shallots *Dozen* 54.00

Oysters Bacash, Coffin Bay Pacific Oysters grilled with Spinach, Garlic & Parmesan *½ Dozen* 27.00
Dozen 54.00

Sashimi Grade Yellow Fin Tuna, Anchovy & Tuna Mayonnaise 24.50
Mache Leaves & Potato Crisps

Garfish and Prawn Nori Rolls flavoured with Ginger 27.50
Garlic and Coriander, lightly deep-fried

Char-grilled Calamari with Pickled Fennel, Smoked Paprika & Saffron Aioli 24.50

Seared Sea Scallops, Crème Fraiche & Chives, Pea Croquettes and Garlic Shoots 27.50

Goats Cheese, Walnut & Witlof Salad, Crisped Apple, Endive, Cider Vinaigrette 21.50

Grilled Quail Breast, Confit Leg, Beurre Bosc Pear, Black Olive Paste 24.50

Main Course

Slow Roasted Ocean Trout, Cauliflower Cream, Mussels, Prawns, Scallops & Calamari, Parsley Sauce	44.00
Lebanese Style Snapper Fillet with Sumac Braised Silverbeet, Caramelized Onion, Coriander Salad, Pine Nuts, Currants and Tahini	42.00
Deep Fried King George Whiting, House Made Tartare, Pommes Dauphine	42.00
Baked Port Phillip Bay Garfish, Parmesan Crusted, Cherry Tomato & Curly Endive Salad	38.00
Spaghetti Marinara with Prawns, Scallops, Mussels, Fish and Calamari E.V.O.O with Parsley and Garlic	44.00
Grilled Cape Grim Eye Fillet, Red Wine Jus, Pommes Anna, Mustard & Horseradish Relish	45.00
Rare Roasted Duck Breast, Sweet Potato Puree, Braised Swiss Chard & Brandied Cherries	42.00
Sautéed Pine Mushrooms, Slippery Jack & Swiss Brown Celeriac Cream and Mushroom Consume	22.50 38.00
Fish of the Day Green Salad and French Fries	Market Price

Salads and Vegetables

French Fries	11.00
Sautéed Beans	12.50
Sautéed Mushrooms	12.50
Garden Salad	10.50

Desserts

Selection of House Made Ice Creams, Sesame Nougatine	19.50
Preserved Lemon Ice Cream, Italian Meringue, Lemon Curd, Blueberry Compote, Shortbread	19.50
Milk Chocolate Mousse, Peanut Butter Crunch Chocolate Crumb, Salted Caramel, Peanut Butter Ice Cream	19.50
Coffee Souffle, Hazelnut Ice Cream (20 minutes)	21.50

Cheese

Cheese served with Date and Walnut Bread & Sourdough
& Black Sesame Crispbread

Rouzaire Brillat Savarin

Triple Cream, White Mould, Illes de France

Ossau Iraty

Semi Hard Ewes' Milk Cheese. Firm and Nutty
with a sweet after taste. Pyrenees, France.

1 Cheese	14.00
2 Cheese	24.00