

<b>Entrée</b>	<b>\$18.50</b>
Oysters with Ham Hock, Kipfler Potato and Cucumber	
Cured Ocean Trout with Horseradish Bavarois	
Bacon Wrapped Scallops with Leek Fondue	
Twice Baked Spinach, Caramelised Onion and Goats Cheese Soufflé	
Organic Chicken Liver Parfait with Cornichons and Toast	
Duck and Pork Pavé with Braised Chestnuts and Pickled Quince Paste	
 <b>Mains</b>	 <b>\$32.00</b>
Poisson du Jour (Fish of the Day)	
Roasted Salmon Fillet with Potato Scales, Cauliflower Puree and School Prawns	
Roast Veal Fillet with Morel Duxelles and a Paysanne of Winter Vegetables	
Sautéed Calves Liver with Mashed Potato, Roasted Witlof and Balsamic Jus	
Cèpe, Celeriac and Potato Gratin	
Assiette de Kurobuta Pork	
Twice Cooked Lamb Neck with Zucchini, Tomato and Anchovy Beurre Blanc	
Steak Tartare	
 <b>Plats Pour Deux</b> (Plate for Two)	
Wagyu Rump Cap (Marble Score 9), Pomme Lyonnaise and Mushroom Ragout	<b>\$69.00</b>
 <b>Sides</b>	
Warm Baguette	<b>\$4.50</b>
Green Salad with House Dressing	<b>\$7.00</b>
Pommes Frites	<b>\$8.00</b>
Pomme Purée	<b>\$8.00</b>
Green beans with Hazelnut Vinaigrette	<b>\$8.50</b>
Peas with Braised Onions	<b>\$8.50</b>

**Degustation** (please see waiter regarding availability) \$85.00  
with accompanying wines \$115.00

Escargot

Freshly Shucked Rock Oysters with Eshallot Vinaigrette

*2008 Mader Riesling*

Bacon Wrapped Scallops with Leek Fondue

*2008 Vire-Cesse Chardonnay*

Roasted Salmon Fillet with Potato Scales, Cauliflower Puree and School Prawns

*2009 Château Rio Tor Côtes de Provence*

Passionfruit Sorbet with Monmousseau from Loire Valley

Roast Veal Fillet with Morel Duxelles and a Paysanne of Winter Vegetables

*2009 Domaine Citadelle Châtaigner Shiraz Grenache Blend*

Assiette de Fromage- Four Cheeses

*2008 Château Lamothe Cabernet Merlot*

Chocolate Marquise with Frangelico Ice Cream

*2005 Cornet & Cie "Mise Tardive" Banyuls Grenache*

Coffee and Tea with Petit Fours

**Dessert** \$14.50

Rhubarb Crème Brûlée

Sour Cherry Clafoutis with Vanilla Ice Cream

Chocolate Marquise with Frangelico Ice Cream

Caramelised Fig Tart with Mascarpone Cream

Selection of Ice cream and Sorbet \$13.00

Selection of Handmade Petit Fours

Assiette de Fromage - Four Cheeses (\$5 supplement for Dinner Special) \$19.00

*Dinner Special- 3 courses \$60 per person. On Friday & Saturday nights you must arrive at 6.30pm and be out by 8pm. (Only for the Dinner Special) BYO Monday to Thursday, \$10.00 per bottle.*

*All dishes prepared in house daily. Menu may change due to availability. Menu is GST inclusive.*