

# M E N U

## ENTREE

Twice baked goats cheese souffle with cucumber, fennel and avocado v	26
Sauteed mushrooms and crème fraiche vol au vent v	26
Smoked trout with artichokes, sauce gribiche and toasted brioche	26
Golden beetroot carpaccio with onion jam and macadamia fetta gf vg	26

## PASTA AND RISOTTO *entrée or main*

Risotto with stinging nettles and pecorino gf	26/38
Hand rolled potato gnocchi, gorgonzola, cream, nutmeg, parmesan v	26/38
Linguine with a sausage and tomato ragu	26/38
Cavatelli with a braise of lentil, chickpea and silverbeet v	26/38
House made chestnut fettuccine, red wine braised wild rabbit	26/38

## MAIN COURSE

Barramundi fillet with ratatouille and basil oil gf	45
Confit duck leg on a haricot bean ragout gf	45
Grass fed Eye fillet with dauphinoise cauliflower and red wine jus gf	48

## SIDE DISHES

Butter roasted broccoli with toasted almonds gf v	11
Baby cos lettuce with a mustard & French tarragon dressing gf v	11
Creamy potato mash gf v	11
All three sides	30

## DESSERT AND CHEESE

Strawberry Vacherin gf	16	
Honey pannacotta with cinder toffee, fresh honey & a lemon curd ice cream gf	16	
Something very chocolatey & disgustingly rich	16	
	<i>add a scoop of vanilla semi freddo</i>	4

Please ask us for our current selection of cheese

one cheese	16
two cheese	24
three cheese	30

**public holiday 15% surcharge**