



Entrée

Confit rabbit on home made sesame pastry, grape salad, corn emulsion and crispy spec \$28.50

Kangaroo Island marron with pan fried potato terrine, crispy duck skin salad and jus gras \$33.50

Pan seared rainbow trout with Murcella, roasted beetroot, pea sprouts and red wine dressing \$28.50

Barossa pork rib linguini with caramelised quince, air dried ricotta and roasted olives in oil \$29.50

Roasted gulf king prawns, mushrooms skin cannelloni with veal and lemon, vegetables in jelly \$29.50

Seared duck livers with duck wing, walnut ganache, celeriac and green apple salad, truffle foam \$28.50

Cauliflower Bavarian with seared scallops and avruga caviar, pear and spring onion salad \$29.50

Main Course

Pan seared pigeon breast, pea risotto, crispy leg with green chilli, bitter chocolate sauce \$38.50

Roasted fillet of beef with red wine sausage, soft polenta, roasted chestnut and rhubarb salad \$39.50

Pressed veal shin, seared with fillet, roasted shallots ravioli, parsnip mousse and red wine jus \$39.50

Salt bush lamb porterhouse with roasted breast, eggplant caviar and goats milk beignet \$39.50

Crisp skin duck breast and Szechwan leg sausage, pickled melon sauté kailian and toasted rice \$39.90

Mushrooms pithivier with sauté cavolo nero in garlic, porcini sauce, apricot chutney and mousse \$37.50

Line caught market fish, vegetable ragout with saffron and fennel, cheek tortellini \$39.50

Chloe's sour dough bread \$3.00

Green beans with aioli and parsley (for two) \$8.00

Roasted duck fat potatoes with rosemary and garlic (for two) \$10.50

Pickled watermelon rind and bitter leaf and salad with roasted pine nuts and Bulgarian fetta \$15.50



Dessert

Vanilla bean pannacotta with rosewater ice, pistachio mousse cornetto, frosted petals \$18.50

Peaches roasted with brown sugar, peach liquor jelly, black truffle ice cream and pan juices \$18.50

Macerated Willunga figs in vin Santo, served with custard filled savarin and Mascarpone cream \$18.50

Persimmon and lemon verbena Brulée with honeyed crumble and black rice ice cream \$18.50

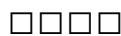
Assiette of Belgian chocolate – chef selection of three chocolate delicacies \$19.50

Cheese

One variety \$20.50, Two variety \$23.50, Three variety 27.50

Delice des Cremiers	cows milk soft	Triple cream Brie	France
Hervé Mons Ossau Iraty	sheep milk semi firm	Aged + 8 months Natural rind	France
Ashgrove cloth cheddar	cows milk firm	Aged + 15 month Cloth Cheddar	Australia
Testun al Barolo	cows milk semi firm	Barolo Wash rind Cheddar	Italy
Blu Marte	cows milk soft	Gorgonzola/Roquefort blend	Italy
Roquefort Papillon	goats milk soft	Blue Roquefort	France
Delice du Poitou	goats milk soft	Ashed rolled natural rind	France
Affidelize	cows milk soft	Washed rind in Chablis	France

Coffee & hand made petit fours \$7.00



Degustation Menu

8 courses \$125.00pp

Chef Selection of 2 Entrées, 2 Main Courses and 1 Dessert
Includes: amuse-bouche, intermezzo, coffee and petit fours

Add the wine flight; each course is matched with wine \$ 75.00

Prices are GST inclusive
(A service charge will apply to payments made by credit card)