



Tasting Plate for Two \$42

Whitebait & Crab Fritto / Mushroom & Pinenut Arancini w Gremolata / Salamanca Salami / Ocean Trout Rillette
Marinated Chicken Drumettes w Hummus / Braised Wagyu Beef Pastier w Tomato Jam / Marinated Olives

Entree

Beetroot Carpaccio w Goats Cheese Croustillant, Orange, Pistachio & Radish Salad

\$17

Hiramasa Kingfish Ceviche w Chilli, Avocado & Pink Grapefruit

\$19

Chicken Liver Parfait w Pedro Ximenez Jelly, Green Tomato Chutney & Toasted Sourdough

\$18

Salt Cod Fish Cakes w Crème Fraîche, Apple & Prawn

\$18

Main

Silver Dory w Prawn, Preserved Lemon, Chilli & Fennel Risotto

\$32

Parsley & Pinenut Crusted Lamb Rack, Braised Shoulder, Smoked Eggplant & Herb Gnocchi

\$34

Berkshire Pork Belly, Black Pudding Ravioli, Brussel Sprouts & Smoked Ham Hock

\$32

Coorong Scotch Fillet Forestiere, Potato Fondant & Carrot Puree

\$33

Roast Dutton Park Duck Breast & Croquette w Pickled Pear & Celeriac

\$34

'Trust The Chef'

5 Courses

\$75

Dessert

\$15

Cumquat Parfait w Champagne Strawberries & Rosemary Crumble

Lemon Posset, Pomegranate Salad w Passionfruit Sorbet

Bread & Butter Pudding w Dulce De Leche & Treacle Ice Cream

Churros w Walnut Ice Cream & Chocolate Sauce

Lunch

Friday– Sunday

12noon – 3pm

Dinner

7 Days

6pm – 10pm

Reservations:

Ph: 9810 1151

2009 AHA NSW Gastronomic Hotel of the Year