

Entrée

Confit duck salad, rocket, kipfler potato, persian feta, tomato salsa

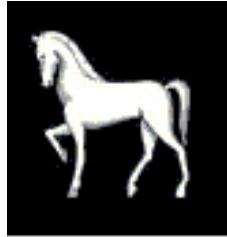
One of my signature dishes. It is very simple yet the flavours of the confit duck, truffle oil and persian feta combine to create an unbelievable taste.

Smoked lamb loin, pancetta & potato galette, fig vincotto

Our loin is 60 day corn fed and 30 day dry aged and just melts in the mouth. No excessive garnish, just a few ingredients to make a cracking dish. Very colourful too.

Crystal Bay prawns, baby rocket, preserved lemon and caviar salad, tomato dust aioli

Our prawns are farmed banana prawns and are sweet, succulent and firm. Served with a simple yet flavoursome salad and an aioli made from dehydrated tomatoes done on premise. Great colour and depth of flavour all round.



Main

Market fish, avocado salsa, fennel and baby roma tomato vinaigrette

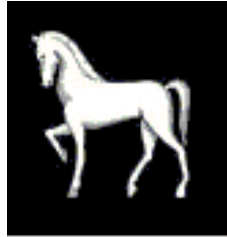
We always do our fish with crispy skin and pan fry it. We serve it with a fresh avocado salsa and liven it up with fresh poached mud crab. A very colourful dish, and lovely, light and full of the flavours that are spring/summer.

Grain fed eye fillet medallions, fondant potato, green pea cappuccino, goats cheese soufflé

Our veal is actually milk fed, it's light in colour but beautifully flavoured. We sauce it with jus and a light and airy green pea cappuccino, made from house dried peas, chicken stock and skim milk. It's a very simple yet very satisfying dish.

Hot Galantine of corn fed chicken, cotechino sausage, pommes sardalaïse, horseradish emulsion

A galantine is an old French term for a boned and rolled poultry. It's generally stuffed and then roasted. A great dish with good clean flavours. The horseradish emulsion gives a little kick to help cut the richness of the chicken and the pommes sardalaïse.



Dessert

Brioche and golden sultana butter pudding, apple custard

The old English favourite. A simple pudding of housemade brioche, golden sultanas and a custard flavoured with cinnamon and vanilla. A buttery custard of brandy apple flavour accompanies it.

Simple and homely. Smells amazing

Coffee brulee, espresso sorbet, hot chocolate cookies

A crème brulee is a baked custard served in the ramekin it is cooked in. We flavour ours with coffee and caramelize the top to make a crunchy caramel. A martini glass of espresso sorbet is with it as well and also 3 golosini which are hot soft centered chocolate cookies from Italy. Beautiful!

Passionfruit and buttermilk pannacotta, strawberry jam, warm chocolate mousse

A pannacotta is a cream based dessert, it means cooked cream in Italian. Very tart and citric dish. Bright colours and some pretty out there garnish like passionfruit crisps, exploding orange candy and vanilla glass.