



## TO START

Complimentary baked Parisienne Baguette  
served with Pepe Saya butter

Today's best Sydney rock oyster served  
natural or with viniagrette \$3.5 each

House marinated olives with chilli, garlic,  
thyme and citrus \$7



## ENTREES

Roasted beetroot with whipped goats curd, hazelnut dressing and radish	\$16
Citrus cured Salmon with horseradish cream, cucumber and puffed skin	\$18
House made Pâté de Campagne with croutons, pickles and mustard mayonnaise	\$18
Caramelised glazed Pork belly with mango, prawn salad and Asian herbs	\$19

## MAINS

Pan-fried Humpty Doo Barramundi with cauliflower puree, roasted apple, kale and curry dressing	\$27
Fresh egg linguine with zucchini, peas, lemon, mint, chilli and whipped mascarpone	\$23
Roast Spatchcock with peas, pearl onions, baby gem and roast chicken jus gras	\$31
Portoro sirloin 250g with Paris mash, broccolini and sauce bordelaise	\$35



## SIDES

French fries	\$6
Steamed broccoli with garlic and ginger	\$8
Salad of crunchy lettuce with classic vinaigrette	\$6

Please ask our friendly team about our delicious specials



## DESSERTS

Eton mess, berry compote, crème chantilly, crunchy meringue	\$9
Cheese plate, selection of Australian producers, lavosh quince paste, fruit	\$12/\$32
Classic vanilla crème brûlée, summer berry compote	\$12
Affogato, espresso, Frangelico, vanilla ice cream	\$12



## DIGESTIFS

### LIQUEUR COFFEE

Roman - Disaronno Amaretto	\$9
Dublin - Jameson Irish Whiskey	\$9
Kingston - Tia Maria	\$9
Parisien - Cointreau	\$10

### DESSERT WINE

2016 Tahbilk Estate Cane Cut Marsanne	\$10
---------------------------------------	------

### TAWNY, PORT AND COGNAC

Penfolds Club Reserve Classic Tawny	\$7
Wyndham Estate Prime Minister Series 1 Port	\$8
Hennessy VSOP	\$10
Penfolds Grandfather Rare Tawny	\$15

### LIQUEUR

Limoncello	\$7
Frangelico	\$8
Patron XO Cafe	\$10