



MAINS

Goat's cheese risotto with fresh peas, asparagus and parmigiano (GF,V)	\$24
Grilled Tasmanian ocean trout served with grilled asparagus, baby onion, pea purée and vin juane sauce (GF)	\$32
Pan seared duck breast with wilted rainbow chard, oyster mushrooms and sherry jus (GF,DF)	\$33
Grilled eye beef fillet 250g with potato gratin, broccolini and red wine jus (GF)	\$43

SIDES

French fries	\$8
Steamed broccolini with lemon and olive oil	\$8
Salad of mixed leaf and classic vinaigrette	\$8

Please ask our friendly team about our delicious specials



TO START

Complimentary baked Parisienne baguette
served with Pepe Saya butter

Today's best Sydney rock oyster served with
red wine vinaigrette \$4 each

Herb marinated olives with feta and crostini \$8

Soup of the day \$13

ENTREES

Tempura zucchini flowers filled with lemon
ricotta with almond and roast pepper
romesco sauce (V,N) \$15

Chargrilled WA octopus, Nduja sauce and
roast pinenuts (GF,DF,N) \$19

Steak tartare with cornichons, quail egg yolk
and pommes allumettes (GF,DF) \$19

Grilled king prawns with confit baby roma
tomatoes, shallots and black olives (GF,DF) \$29



DESSERTS

Cannoli filled with ricotta and pistachio or chocolate and hazelnut (N)	\$5 each
Cheese plate selection of Australian made cheese served with lavosh and quince	\$15/\$32
Parisienne apple tart with vanilla ice cream	\$15
Classic Affogato with espresso, vanilla ice cream and your choice of liqueur	\$15

DIGESTIFS

DESSERT WINE

2015 Tahbilk Estate Cane Cut Marsanne	\$10/\$38
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TAWNY, PORT AND COGNAC

Penfolds Club Reserve Classic Tawny	\$7
Hennessy VSOP	\$10
Penfolds Grandfather Rare Tawny	\$15

LIQUEUR

Brookie's Macadamia and Wattleseed	\$8
Housemade Limoncello	\$10