

MAINS

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

\$8

\$8

Please ask our friendly team about our delicious specials

Steamed broccolini with lemon and olive oil

Salad of mixed leaf and classic vinaigrette



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 Brookie's MAC. liqueur	\$15
DIGESTIFS	
DESSERT WINE 2015 Tahbilk Estate Cane Cut Marsanne	\$10/\$38
TAWNY, PORT AND COGNAC Penfolds Club Reserve Classic Tawny Hennessy VSOP	\$7
Penfolds Grandfather Rare Tawny	\$10 \$15