



## 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 Brookie's MAC. 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