



TO START

Complimentary baked Parisienne baguette
served with Pepe Saya butter

Today's best Sydney rock oyster served with
white wine mignonette \$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) \$15

Deboned quail, goat's curd, Shimeji
mushroom, port (GF) \$24

Pan fried scallops, Jerusalem artichoke and
prosciutto (GF) \$25

Grilled king prawns, garlic butter, lemon (GF) \$29



MAINS

Braised lamb ragout, fresh pappardelle, parmesan, salsa verde	\$30
Fish of the day, steamed baby potatoes, roasted tomato sauce, gremolata (GF)	\$32
King Henry pork cutlet, soft polenta, butternut pumpkin and jus (GF)	\$38
Grilled eye beef fillet 250g with parsnips, steamed broccolini and red wine jus (GF)	\$44

SIDES (GF, DF)

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



DESSERTS

Cannoli filled with ricotta and pistachio or chocolate and hazelnut (N)	\$4.50 each
Cheese plate selection of Australian made cheese served with lavosh and quince	\$15/\$35
Parisienne apple tart with vanilla ice cream	\$15
Classic Affogato with espresso, vanilla ice cream and your choice of liqueur (N)	\$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