

## Starters

Marinated olives \$10.90

House-baked baguette, cultured butter \$6.90

Te Kouma Pacific oysters \$6.90 each  
*Served natural with champagne vinegar  
Or battered with tartare*

Teeny-weeny, creamy French toast  
fish sandwich \$11.90

Marinated green-lipped mussels \$12.90

## Entrees

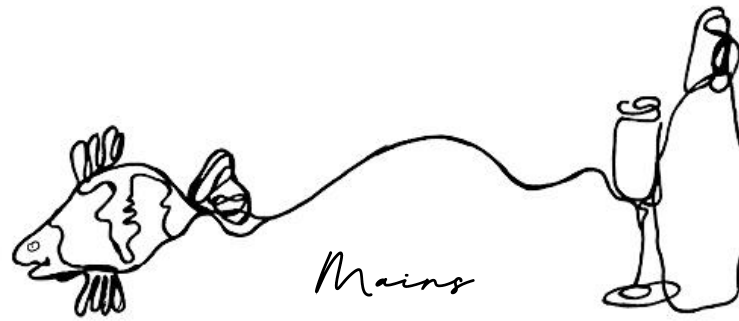
Trevally ceviche, avocado,  
lemongrass, Vietnamese mint, crayfish oil \$26.90

Corn-fed duck liver pate, fig preserve \$23.90

White gazpacho, roasted grapes (vego) \$23.90

Smoked Warehou rillettes, pickled radish,  
sourdough crostini \$23.90

Pan-fried prawn tails, garlic butter sauce, lemon,  
Italian parsley, pappardelle \$26.90



## Mains

Snapper, mushrooms, celeriac pickle & purée,  
crispy Brussels \$44.90

Potato gnocchi, house-made ricotta, pickled pear,  
radicchio, candied walnut (vego) \$42.90

Beef fillet, Café de Paris butter, fries \$48.90

Steamed Warehou, salsa verde, broccoli,  
pearl barley, radish \$44.90

Brined & seared octopus, cabbage, almond cream,  
crispy rice, black bean dressing \$44.90

Steamed mussels, roasted capsicum, basil, chilli,  
chickpeas, fried sourdough \$44.90

## Sides

Fries, mayonnaise \$11.90

Mixed leaf salad, celery seed vinaigrette \$12.90

Warm roast beetroot & lentil salad,  
spiced yoghurt, mint \$13.90

New potatoes, baby spinach,  
sherry vinaigrette \$13.90

## Desserts

Bush honey panna cotta,  
macerated strawberries, almonds \$17.90  
*Crying out to go with a glorious glass of  
Astrolabe Late Harvest Chenin Blanc \$14.50*

Catalan crepes, orange caramel sauce,  
vanilla ice-cream \$18.90  
*Excellent with a drop of  
Alvear Moscatel \$11.50*

Chocolate mousse, toffee pear, milk sorbet,  
Breton butter biscuit \$17.90  
*A match made in heaven with  
Lustau Pedro Ximénez Sherry \$16.50*

Gingerbread, rhubarb, mascarpone \$18.90  
*Gloriously accompanied by  
Clearview 'Sea Red' \$15.50*

## Cheese

St Agur - Auvergne \$16.90  
Cremeux d'Argental – Rhône-Alpes \$16.90  
Pico – Périgord \$16.90  
Comté - Franche-Comté \$16.90

Or a board with all four \$59.90  
*Why not try it with a glass of  
Graham's 10 year tawny Port \$13.50*