



#### **tastes, salads & starters**

- marinated olives, baba ghanoush & sourdough **10**
- fresh daily selected oysters with condiments **3.5 each**
- lightly fried local southern calamari with smoked roma tomato, fennel & basil **21**
- raw kingfish, radishes, crispy prawn, red sorrel, lime, coriander seed oil & brook trout roe **22**
- duck breast smoked over applewood, carrot & sauternes, endive, watercress & rye **22**
- baby salad of vegetables in season; raw, pickled & roasted with goats curd & hazelnut **20**
- kale, bread & vegetable broth with parmesan **13**

#### **pasta & risotto**

- risotto of green asparagus, lemon & mascarpone **20/27**
- potato gnocchi, swiss brown mushrooms, chives & asiago **20/27**
- handmade ricotta agnolotti with puttanesca sauce & pangrattato **20/32**
- maltagliati with artichokes, broad beans, prosciutto, rocket & parmesan **20/27**
- spaghettini with tiger prawns, crab, garlic, chili & olive oil **25/34**

#### **main plates**

- northern territory barramundi fillet with chinese greens, shitake & oyster mushrooms with sauce aigre-doux **38**
- local line caught snapper fillet with potato, fennel & saffron vierge **39**
- bannockburn chicken breast, tarragon veloute, soubise, peas, leeks & kestrel potatoes **38**
- rump of lamb with spring garden vegetables, jerusalem artichoke purée & olive oil jus **39**
- parmesan & marjoram crusted veal cutlet with butternut pumpkin, panfried gnocchi, broad beans & confit garlic **40**

#### **from the grill**

- all accompanied by dressed leaf salad, twice cooked russet potatoes & your choice of condiments
- 180g o'connor grainfed sirloin 'minute' steak, Gippsland **30**
- 250g o'connor grain fed flat iron steak, Gippsland **38**
- 250g o'connor grain fed eye fillet, Gippsland **44**
- 300g jacks creek angus grain fed scotch fillet, NSW **43**

#### **condiments**

- béarnaise      bordelaise      pepper      mustards
- horseradish      simon's bbq sauce      harissa

#### **sides**

- 6 hour roast pumpkin, smoked pepitos & fromage blanc **10**
- spiced heirloom baby carrots, meredith feta & pickled red onions **10**
- creamy potato purée **8**
- a simple salad of cos gem, watercress, mustard & honey **9**
- twice cooked russet potatoes with rosemary salt **8**
- chinese cabbage coleslaw with palm sugar vinaigrette **8**
- broccolini with lemon, garlic & pangrattato **10**
- shoestring fries **8**

#### **dessert**

- warm chocolate mousse with raspberry sorbet, toasted marshmallow & toffee popcorn **16**
- leigh's vanilla crème brûlée **15**
- today's ice creams & sorbets **14**
- banana & brioche pudding, dulce de leche, vanilla cream & macadamia crumble **16**
- lemon curd tart with vanilla bean ice cream **16**
- selection of local & imported cheese with oatmeal crackers, quince jam & the bakers fruit bread **21**
- affogato with your choice of liqueur **16**
- coffee from genovese **4**
- teas from T2 **4**