

**ENTRÉE**

Cannelloni of raw swordfish & fresh sea scallops with globe artichokes, romesco sauce, pork crackling & tomato caviar	24
Carpaccio of cured black Angus beef with cauliflower cream, brioche soldiers, Soft poached quail eggs & truffle vinaigrette	25
Assiette of Macleay valley rabbit, chestnut mushrooms, foie gras mousse, hand rolled macaroni & mushroom cappuccino	24
Pan roasted sardines, Serrano ham, orange & burnt butter foam with salad of parsley & almonds	23
Twice cooked olive & chive soufflé with soft goats curd tomato sorbet & parmesan wafers	23

**MAIN COURSE**

Pan roasted barramundi with sweet carrot, spring onion & braised king brown mushrooms, pancetta & bordelaise sauce	36
Roasted Harpuka fillet with pea mousse, salad of fresh blue swimmer crab with Tomato & lime dressing & prawn veloute	37
Roasted breast of duck with confit pressed leg, choucroute, pot roasted quince & braised shallots	37
Roasted pork fillet with crisp pork belly, poached raisins, roasted chestnuts & confit brussel sprouts	37
Slowly roasted lamb rack with gordell olives, marjoram gnocchi, spiced yoghurt & braised lamb sauce	38

**DESSERT**

Selection of Imported and Domestic Cheese	18
Chocolate mousse with salad of strawberry & mandarin with candied & salted Peanuts & strawberry ripple ice cream	18
White chocolate brulee with poached pear, blood orange sorbet, pear jelly & candied Lime	17
Lemon cheesecake with mille-feuille of blueberries with lemon sorbet & rhubarb	17
Roasted apple & raisin crumble with Muscat ice cream & poached prunes	16