



Entrees

Witlof Salad – Apple, Gorgonzola Piccante & Toasted Walnut – Moscato Vinaigrette	19.50
Carpaccio of Angus Beef with Horseradish Aioli & Reggiano	22.50
Barossa Valley Chicken Pate, Armagnac, Truffle & Brioche	19.50
Ravioli of Caramelised Pumpkin & Persian Feta – Browned Butter & Sage	e 19.50 m 28.00
Cracked Pepper Spaghettini with a Sauté of Yamba Prawns, Chilli & Garlic	e 25.00 m 34.00
12 Hour ‘June’ Lamb Ragu, Gnocchi, Peas, Broad beans & Pancetta	e 23.00 m 33.00

Mains

Poached Petuna Ocean Trout, Celeriac & Caper Salad served with it’s Crackling	35.00
Northern Territory Barramundi ‘Salmoriglio’ with White Anchovy & Lemon Mashed Potato	34.00
Roasted Aylesbury Duck Breast - Farro, Prosciutto & Rosemary ‘Risotto’ with Mascarpone	34.00
Veal Cutlet ‘Milanese’ Style - Cime de Rapa	35.00
Chargrilled ‘Cape Grim’ Sirloin - Hand Cut Confit Chips & ‘Bagna Cauda’ (36 Month Grass Fed Angus – NW Tasmania)	36.50

Sides

“Darling Mills Farm” Salad Leaves	Sauté of Seasonal Greens
Mashed Potato	Shoe String Fries - all 8.50
Panifico Crusty Italian Rolls	1.00

PLEASE INFORM YOUR WAITER IF YOU SUFFER FROM ANY FOOD ALLERGY