

LUNCH

DELICIOUS BAKERY BREAD, MEANDER VALLEY BUTTER	\$5.00	VEGETABLE CRUDITES	\$8.00
WARM MARINATED OLIVES	\$8.00	SMOKED ALMONDS	\$4.50
FRESHLY SHUCKED BRUNY ISLAND OYSTERS NATURAL WITH FRESH LEMON OR KILPATRICK AVAILABLE IN HALF DOZEN OR DOZEN	\$18.00 \$32.00	HUON VALLEY SMOKED SALMON WHOLEGRAIN TOAST, CAPER BERRIES, ESCHALLOTS, LEMON AND PARSLEY BUTTER	\$18.00
CAESAR - BABY COS, BACON LARDONS, PARMESAN, GARLIC CROUTONS, WHITE ANCHOVIES, POACHED EGG WITH GARLIC AND LEMON CHICKEN TENDERLOINS	\$17.00 \$20.00	HOUSEMADE SOUP OF THE DAY VIENNA BREAD (V)	\$12.00
WITH HUON VALLEY SMOKED SALMON	\$22.00	WARM BAGUETTES	\$17.00
DUCK LIVER PARFAIT	\$17.00	VENISON SALAMI OR LEMON AND HERB CHICKEN PUMPKIN, ROAST CAPSICUM, SPANISH ONION, ROCKET AND DOUBLE BRIE (V/A)	
(FP) CHAR-GRILLED LAMB BURGER SMOKED CHEDDAR, TOMATO, COS LETTUCE, SPANISH ONION, TOMATO AND CAPSICUM RELISH, FRIES	\$22.00	SAFFRON PRAWN AND CHILLI RISOTTO SHAVED FENNEL, LIME AND MASCARPONE	\$24.00
TOASTED SANDWICH SMOKED HAM, GRUYERE CHEESE AND TOMATO, FRIES AND GREEN SALAD (V/A)	\$15.00	(FP) FREGOLA PASTA SALAD BRAISED BEANS, PUMPKIN, PERINO TOMATOES, ORANGE AND MEREDITH FARM GOATS CHEESE (V)	\$22.00
(FP) BOAGS BEER BATTERED FISH AND CHIPS GREEN SALAD, TARTARE SAUCE	\$23.00	PIERRE'S STEAK TARTARE, MINCED EYE FILLET (RAW), DIJON, TOBASCO, WORCESTERSHIRE, WHITE ANCHOVY, EGG YOLK, CAPERS, GARLIC, CORNICHON, FRIES	\$30.00
CAPE GRIM SCOTCH FILLET FRIES, GREEN SALAD, CAFÉ DE PARIS BUTTER, JUS	\$36.00		
SIDES			
FRIES WITH MAYONNAISE	\$7.00	BUTTERED SEASONAL VEGETABLES	\$7.00
ROCKET, APPLE AND PECORINO SALAD BALSAMIC DRESSING	\$8.00	PERINO TOMATO, BOCCONCINI AND CAPSICUM SALAD SMOKED ALMOND AND ROSEMARY PESTO	\$8.00

(FP) FIXED PRICE MENU - MAIN COURSE AND CAKE \$25.00 PER PERSON - AVAILABLE TO PARTIES OF TWELVE AND LESS

CAKES

FLOURLESS CHOCOLATE	\$7.00
CARROT AND HAZELNUT WITH CREAM CHEESE FROSTING	\$7.00
BERRY FRANGIPANE	\$7.00
BAKED CHEESECAKE	\$7.00
ORANGE AND POPPYSEED	\$7.00
ALL SERVED WITH MEANDER VALLEY DOUBLE CREAM	
MACAROONS (EACH)	\$2.50

CHEESE

SERVED WITH HONEYCOMB, MUSCATELS, PEAR AND WALNUT TOAST
TONGOLA BILLY - GOATS MILK, FIRM
BRUNY ISLAND SAINT - COWS MILK, SOFT, WHITE MOULD
BRUNY ISLAND 1792 - COWS MILK, SOFT, WASHED RIND
BRUNY ISLAND TOM - COWS MILK, FIRM
KING ISLAND ROARING 40'S - COWS MILK, BLUE

2-\$15.00 / 3-\$20.00 / 4-\$25.00 / 5-\$30.00

FOR ALL DIETARY REQUIREMENTS, PLEASE CONSULT A MEMBER OF STAFF.

We would appreciate one payment per table, however if this is not possible, your bill may be itemised with a 5% surcharge incurred. (Applicable to tables over four) Thank you.