

Entrée

Beef tartare	\$12.00
pecorino chips, grilled ciabatta GFO, DFO	
Prawn bisque	\$13.00
grilled prawn, crème fraiche, tarragon GF	
Gruyere souffle	\$11.00
wilted kale, hazelnut dressing V	
Lemon-grilled octopus	\$13.00
white bean puree GF, DFO	
Pan-fried quail	\$13.00
figs, rocket, goats cheese salad DFO	

Main Course

Pan-fried fresh fish	\$Market Price
braised fennel, roasted cherry tomatoes, beurre-blanc GF	
Braised chicken	\$20.00
lemon and olive, pilaf, gremolata GF	
Zucchini and corn fritters	\$19.00
king mushrooms, tofu hollandaise, pickled shallots V	
Toulouse cassoulet	\$21.00
with toasted garlic brioche GFO	
Lamb shank	\$22.00
soft polenta, roast parsnip, buttered spinach	

Dessert

Warm flourless chocolate almond cake	\$9.50
crème fraiche, salted caramel GF	
Raspberry poached pear	\$9.50
vanilla bean ice-cream, macadamia praline GF	
Coconut Pannacotta	\$9.50
passionfruit curd, honey tuille GFO	
Cheese plate	\$12.50
Brie, aged cheddar, blue cheese, quince paste & crackers GFO	

GF: Gluten Free, **GFO:** Gluten Free Option, **DF:** Dairy Free, **DF:** Dairy Free Option
V: Vegetarian, **VG:** Vegan