

\$90 Food Only

\$130 With Matching Wines

Hot and cold oysters

Cider battered with waldorf salad

Tomato, ginger and kaffir lime jelly

Brown Brothers Prosecco (King Valley, VIC)

Salad of picked crab and ocean prawns with green mango,
coconut crisp, betel leaf and nouc cham

Sherwood Estate 2006 Riesling (Waipara, NZ)

Confit octopus with chilled black mussels, haloumi, asparagus,
and gazpacho sauce

Cantina di Monteforte Soave Classico 2006 (Veneto, ITALY)

Baked hiramassa kingfish with serrano ham and brioche crust, roast
fennel cannelloni, eggplant, soft herbs and lemon vinaigrette

Paul Jaboulet Parallele 45 (France)

Palate Cleanser: Sorbet of the day.

Carpaccio of grassfed sirloin with szechuan pepper, fremantle
anchovies, pickled mushrooms and black truffle dressing

Balnaves "The Blend" 2007 Merlot Cab (Coonawarra, SA)

Slow roast Victorian lamb, green pea gnocchi, mint, butternut
squash, pecorino, chilli oil and jus

Rookery 2006 Petit Verdot (Kangaroo Island, SA)

Bitter chocolate and coffee mousse, chocolate wafer and
muscovado ice cream

Pedro Ximenez Triana (Spain)

Petit fours & coffee.

Whole tables only

Available at dinner

Available at lunch with reservation only

Entrees

Warm artisan style bread, extra virgin olive oil and balsamic reduction	1.5pp
Freshly shucked pacific oysters - Natural with fresh lime	3 ea
- Tomato, ginger and kaffir lime jelly	3.5 ea
- Cider battered with waldorf salad	3.5 ea
Smoked pork and duck liver terrine, walnut crostini, cornichons and cumberland jelly	18.5
Fine tart of smoked beetroot and goat's curd with caramelised olives, cress and hazelnuts	18.5
Carpaccio of grassfed sirloin with szechuan pepper, fremantle anchovies, pickled mushrooms and black truffle dressing	19.5
Salad of picked crab and ocean prawns with green mango, coconut crisp, betel leaf and nouc cham	20.5
Confit octopus with chilled black mussels, haloumi, asparagus, and gazpacho sauce	18.5

Mains

Slow roast pork cheek, seared QLD scallops, granny smith apple puree, caramelised endive and walnuts	34.5
Black Angus eye fillet, smoked tomato, Basquaise vegetables, pink peppercorn butter and merlot jus	34.5
Baked hiramassa kingfish with serrano ham and brioche crust, roast fennel cannelloni, eggplant, soft herbs and lemon vinaigrette	34.5
Confit Grimaud duck, broccoli sprouts, chick pea and rosemary crisps and a spiced orange sauce	34.5
Slow roast Victorian lamb, green pea gnocchi, mint, butternut squash, pecorino, chilli oil and jus	34.5

Sides - 8

Kipfler potatoes roast in duck fat with sumac salt and citrus aioli

Marinated Vegetables with crumbled feta and roast pepitas

Salad of baby cos lettuce with jamon Serrano crumbs, sour dough croutons,
grana padano and anchovy mayonnaise

Vegetarian

Entree

Fine tart of smoked beetroot and goat's curd with caramelised olives, cress and hazelnuts	18.5
Chick pea and rosemary crisps, broccoli sprouts, pickled mushrooms with black truffle dressing	17.5
Green pea gnocchi with mint, pecorino and butternut squash	17.5

Main

Tian of marinated vegetables, fetta, white bean humus, rocket and cashew pesto	28.5
Green pea gnocchi with mint, asparagus, butternut squash, pecorino and chilli oil	28.5
Roast fennel cannelloni, eggplant, caramelised endive and soft herbs	28.5

Sides – 8

- Kipfler potatoes roast in duck fat with sumac salt and citrus aioli
- Marinated Vegetables with crumbled feta and roast pepitas

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| <ul style="list-style-type: none">• Please advise staff of any likes or dislikes as it is not possible to list every ingredient used in our meals!• One bill per table• \$7.50 per bottle corkage |
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CHEESE

Cheese plate includes a selection of crackers, quince paste, Iranian wild figs and muscatels.

1 Cheese = 11

2 Cheese = 16

3 Cheese = 21

4 Cheese = 26

Pyengana cloth wrapped Aged Cheddar Origin: Tasmania

After aging for a minimum of 15 months, this cheddar has a full bodied sharp, strong flavour with a distinct bite and slightly nutty taste. The texture is firm with a tendency to flaking as it ages.

Buche D’Affinois Origin: Rhone, France

This is a triple cream brie made from cows milk. It has a delicate aroma and a slightly salty, mushroomy tang. The texture is buttery, rich and smooth.

Roquefort Papillon ‘Black Label’ Origin: Roquefort, France

This is a traditional soft yet crumbly ewe’s milk cheese, in which the blue mould adds a complexity to the creamy robust flavour.

Gorgonzola Piccante Origin: Piedmont, Italy

Gorgonzola Piccante is a spicy version of the classic sharp Italian Gorgonzola cheese. This blue has a more assertive earthy flavour, a firmer creamy texture with powerful aroma.

Dairyland Tilsit Origin: Queensland

This cows milk cheese has a washed thin brownish rind and creamy yellow paste, with irregular holes and bread-like appearance. The texture is very springy and elastic but fairly moist. Tilsit has a little bit of an aroma and warm earthy flavor.

Jindi Classic Camembert Origin: Victoria

This Camembert has rich cream and butter driven flavours and a pure white rind giving way to a firm golden yellow centre. This full flavoured cheese with a creamy texture and distinct mild taste has won awards at major competitions throughout Australia.

BEERS

Coopers Light	Adelaide, SA	2.9%	4.5
Cascade Light	Hobart, Tasmania	2.7%	4.5
Pilsener Urquell	Plzen, Czech Rep	4.4%	6.5
Hoegaarden Witbier	Belgium	4.9%	8
Paulaner Oktoberfest Bier 550mL	Germany	6%	8
Little Creatures Pilsener	Fremantle, WA	4.6%	7.5
Little Creatures Pale Ale	Fremantle, WA	4.6%	7.5
Lord Nelson Old Admiral	Sydney, NSW	6.1%	7.5
Lord Nelson Three Sheets	Sydney, NSW	4.9%	7
Corona	Mexico	4.6%	6.5
Peroni	Italy	5.1%	6.5
Coopers Pale Ale	Adelaide, SA	4.5%	5.5
Kirin First Press	Japan	5%	7

SPIRITS

Smirnoff Vodka (37.5%)	6
Absolute Vodka (40%)	7
Gordons London Dry Gin (37%)	6
Bacardi White Rum (37.5%)	6
Bundaberg Rum (37%)	6
Southern Comfort (30%)	6
Jim Beam Bourbon (37%)	6
Wild Turkey Bourbon (43.4%)	7
Jamesons Irish Whiskey (40%)	6
Johnny Walker Red Label Scotch (40.8%)	6
Abelour Single Malt Scotch Whisky (40.8%)	8
The Famous Grouse Scotch Whisky (40%)	7
Dorville VSOP French Brandy (37.1%)	7
Courvoisier V.S Cognac (40%)	8

- Price includes mixer where applicable
- Mixers – Coke, Diet Coke, Lemonade, Lemon Squash, Orange Juice, Soda, Ginger Ale, Tonic Water

WINE LIST

BUBBLES	Region	Gls	Btl
Howling Wolves Moscato (6.6%) <i>Light well balanced with refreshing acidity and a delicate 'spritz'. Cherry blossom red with a lively palate of strawberries & passionfruit. Low in alcohol so great for drinking at lunch and on a hot summer's night.</i>	Margaret River, WA	7	32
Brown Brothers Prosecco <i>An Italian style aperitif which is fresh and crisp displaying flavours of citrus, apple and pear. Not your typical bubbles.</i>	King Valley, VIC	8	38
Paul Louis NV Blanc de Blanc <i>The French love their bubbles, making this a popular regional style, as venerable as Champagne, but a little softer on the acidity.</i>	Loire, FRANCE	-	40
Ninth Island NV Chardonnay Pinot Noir <i>This crisp, zingy wine has an intensity and elegance that shows why Tassie produces such great sparklers.</i>	TAS	10	45
Red Hill Estate Blanc de Noirs <i>Entering the mouth with a swirl of delicious strawberry and cherry fruits, these bubbles are described as being "touched" with pink. There is a yeasty complexity with a soft and dry finish.</i>	Mornington Pen, VIC	-	55

WHITE

SAUVIGNON BLANC

Ara 2008 Sauvignon Blanc <i>Lush grapefruit and gooseberry flavours that linger on the palate are beautifully offset by a refined and dry finish.</i>	Marlborough, NZ	-	42
Manawa 2008 Sauvignon Blanc <i>'Heart' in Maori, Manawa expresses the spirit in which these wines are made. Crisp and zesty with concentrated tropical fruits and citrus aromas.</i>	Marlborough, NZ	9	40
Laporte "Le Bouquet" 2007 Sauvignon Blanc <i>This elegant wine has a pleasant floral and crisp fruit fragrance, which reveals fresh and vivacious characteristics.</i>	Saint-satur, FRANCE	-	48

CHARDONNAY

Penny's Hill 2008 Chardonnay <i>With subtle use of oak and an underlay of creaminess & texture this Chardonnay is well balanced with a lingering finish.</i>	McClaren Vale, SA	-	38
Bowen Estate 2006 Chardonnay <i>In a region better know for its reds, the Bowen family are one of the foremost producers, nurturing their vineyards to produce this impeccable white. Minerality & melon fruit flavours with evidence of oak which slowly evolves in the mouth. Cashew nuts & pear overtones.</i>	Coonawarra, SA	-	42

RIESLING

Sherwood Estate 2006 Riesling Waipara, NZ 8 38
Fruit driven and bursting with freshness and vitality, Sherwood captures the true essence of Waipara Riesling. Made in the "Alsace style" this is light, slightly sweet but finishes dry

VARIETALS

Moss Brothers 2006 Semillon Margaret River, WA - 44
Very soft and ever so drinkable with a good zesty finish. Citrus and cut grass aromas with slightly earth and spicy flavours.

Garry Crittenden 2006 Pinocchio Arneis King Valley, VIC - 35
Italian grape varieties find a great home in the King Valley, this is typical to the variety being a little dry, fresh and clean. Perfect for the palate that likes a wine that sits half way between sweet and dry.

Willow Lane 2009 Viognier Mudgee, NSW - 38
Distinctly balanced with a combination of sweet fruit and oak has a persistent acid finish. Exotic & spicy fruit, shows some mineral overtones.

Cantina di Monteforte Soave Classico 2006 Veneto, ITALY 10 45
Produced from the Garganega grape variety, in Italy's Veneto region, which forms the base of the best Soaves. It is also bottled on its own. It makes a richly fruited, soft, medium bodied white wine with hints of melon, green plum, and faint citrus fruits expressed in a distinctly fruity aroma.

McHenry Hohnen 3 Amigos 2006
(Chardonnay, Marsanne, Rousanne) Margaret River, WA - 45
Holistically produced this elegant versatile wine has a subtle nose of dried apricot and apple, underplayed with spice and vanilla seed.

Cave de Beblenheim 2008 Pinot Gris Alsace, FRANCE - 52
This Pinot Gris from Alsace makes a spicy wine with weight of ripe fruit. Light lemon savour and a touch of acidity, makes a nice fresh wine that is off dry and has a good length in mouth..

Durvillea 2008 Pinot Grigio Marlborough, NZ 8 38
This smooth Pinot Grigio encapsulates the best of New Zealand wine. Admire the yellow golden shimmers before revelling in the fruitiness and balanced acidity. It has a hint of ripe pears and steely minerality with a long delectable finish.

ROSÉ

Bremerton 2008 "Racy Rosé" Langhorne Crk, SA 7.5 34
Full of life and zest this vibrant and 'racy' rose is filled with sweet cherry and a dryer finish than most. Flavoursome and refreshing.

Howling Wolves Moscato 6.6% Margaret River, WA 7 32
Light well balanced with refreshing acidity and a delicate 'spritz'. Cherry blossom red with a lively palate of strawberries & passionfruit.

RED

PINOT NOIR

- Ara 2008 Pinot Noir Malborough, NZ 9.5 42
A more classical expression of Marlborough with added complexity and texture. dark raspberry and boysenberry flavours emerge from a soft and savoury wine rounded with elegant but firm tannins.
- Jones Jr 2008 Pinot Noir Mornington, VIC - 40
A good honest wine made expressly to showcase the premium cool-climate of the Peninsula. Bright cherry flavours with gentle spice and seductive pinot fragrance.
- Tokar Estate 2005 Pinot Noir Yarra Valley, VIC - 45
Vibrant and a dense red colour, with a great structure and length. Earthy, spicy characters balanced with fruit flavours of strawberry and cassis. Traditionally hand crafted without harsh filtration methods, to retain the true character of the wine.
- Greystone 2007 Pinot Noir Waipara, NZ - 50
A luscious full-bodied pinot full of blackberry, ripe raspberry, earthiness and mild spice. Smooth integrated tannins which give way to a lingering finish of fresh juicy acidity.

BLENDS

- Jane Moss 2005 Cabernet Merlot Margaret River, WA - 38
Elegant and full bodied with considerable length. This has a perfumed bouquet of raspberries, strawberries and lifted floral characteristics.
- Irvine 2005 Merlot Cabernet Franc Barossa Valley, SA - 42
This wine is an Australian translation of the classic European merlots that are often blended with cabernets. It is smooth with violet floral overtones and rich plum and cherry characteristics. Very smooth.
- Balnaves "The Blend" 2007 Merlot Cab Coonawarra, SA 9 40
Great vintage, top winemaker, this classic blend shows that Merlot can be a lot more than just juicy. Blackberry fruit and fine charry vanillin oak.
- Boireann 2007 Merlot Granite Belt, QLD - 45
Has a deep red colour with a nose of ripe plums and a hint of new French oak. Medium bodied with a rich palate, well balanced with a delicate tannin structure.
- McHenry Hohnen 2005 Tiger Country
(Tempranillo, Petit Verdot, Cab Sav) Margaret River, WA - 48
A complex aroma of dark chocolate liqueurs and spicy berry fruit. Starting sweet, firm by mid-palate, the wine finishes in a harmony of chalky tannins and balanced acids.
- Crabtree Watervale 2006 Shiraz Cab Sav Clare Valley, SA - 40
This is a silky smooth combination of Picnic Hill Vineyard Shiraz (75%) and Windmill Vineyard Cabernet (25%). It has a rich mulberry fruit flavour with hints of cool mint and silky tannins.
- Sons Of Eden 'Zephyrus' 06 (Shiraz Viognier) Barossa Valley, SA - 55
This aromatic wine displays black pepper and chocolate notes around an intriguing floral lift. It's rich and opulent with a fleshy fruit core and a well structured palate.

SHIRAZ

- Keleske 2007 Pirathon Shiraz Barossa Valley, SA - 43
The serious and complex palate has generous dark fruit and balanced oak barrel characters making a full-bodied, multi-dimensional wine with fine integrated tannins.
- Umami 2008 Shiraz Buffalo River, VIC - 65
Intensity & elegance exemplify the traits of this outstanding "cool climate" Pyrenees Shiraz. An incredibly complex array of aromas (fruits, meaty aromas, spicy notes) all meld seamlessly with delicate nuances of French Oak.
- Moss Brothers 2005 Shiraz Margaret River, WA - 48
A shiraz of considerable subtlety. Enticing softness & generosity on the palate which has an appealing suppleness with toasty oak, truffles, chocolate flavours and dark cherries.

CABERNET SAUVIGNON

- Geoff Merrill 2005 Cabernet Sauvignon McLaren Vale, SA - 45
Red berries, black olive, liquorice, mint & menthol with hints of beetroot & rhubarb. Wonderfully mouth-filling palate. Firm tannins, great structure & well balanced acid.

VARIETALS

- Brown Brothers 2006 Graciano King Valley, VIC - 40
A light to medium bodied red, this traditional Spanish variety shows delicious aroma of blackcurrant, dried herbs, tobacco & spice. Rich and ripe palate full of berry flavours with peppery character. Is wonderfully savoury and beautifully balanced with softened tannins and delicate French oak.
- Rookery 2006 Petit Verdot Kangaroo Island, SA 9.5 42
This has been produced in an isolated and pristine environment from a small family owned boutique vineyard. Showing strong tannins, a hint of oak, lifted fruit with spicy cherry and plum create this deliciously unique wine.
- Amalya de Colome 2006 Valle Calchaqui, ARGENTINA - 55
Perfect for the Queensland summer this glittering deep red wine with purple tinges shows a spicy intense and sweeping wine, that is easy to drink. With mild, well rounded tannins, shows subtle vanilla from barrel aging.
- Doña Paula 2007 Malbec Mendoza, ARGENTINA - 60
From the oldest vineyard in Argentina this wine is expressive and typical of Argentine wine characters; Spicy (black pepper, mint, cinnamon, spice & liquorice) soft & fresh pallet with a bit of berry & plum. Finishing with sweet berry and meaty notes.
- Solar Viejo 2006 Crianza Rioja, SPAIN - 50
This 100% tempranillo has a deep purple color, an aromatic nose of red berries, and vanillin. Medium-bodied with a thin appealing texture loaded with red fruit, plums, cherries, raspberries, and strong tannins due to the American oak that blends well with the fruit. Long finish on vanillin and fruit.