

CHOICE OF ENTREE

½ DOZEN SYDNEY ROCK OYSTERS
WITH CABERNET SAUVIGNON MIGNONETTE

FRENCH ONION SOUFFLE GRATIN

PORK, PISTACHIO & GREEN PEPPERCORN TERRINE
WITH BREAD & BUTTER PICKLES AND GRANNY SMITH APPLE SAUCE

MONCUR SALMON, MARINATED IN SAUVIGNON BLANC, AROMATICS & HERBS

VINE RIPENED TOMATO SALAD

CHOICE OF MAIN

POTATO & RICOTTA GNOCCHI
WITH OYSTER MUSHROOM, PEAS, BABY ZUCCHINI, STRACCIATELLA & SAGE BUTTER

PAN-FRIED BARRAMUNDI FILLET (WA)
MASHED PEAS, CREME FRAICHE & CONFIT SPRING ONION. SUNFLOWER SEED & CAPER BUTTER

CONFIT HUNTER VALLEY DUCK LEG
WITH BRAISED SWISS CHARD, POTATO GALETTE & HONEY CLOVE JUS

GRILLED SIRLOIN, CAFÉ DE PARIS, FRIES

TO SHARE

GREEN SALAD

CHOICE OF DESSERT

ENROBED CHOCOLATE & VANILLA MOUSSE WITH VANILLA, CARAMEL & COFFEE ICE CREAM

VANILLA CREME BRULEE, CARDAMOM SHORTBREAD

SELECTION OF CHEESE

2 COURSE \$95 3 COURSE \$120