



Roasted Vine ripen Tomato Soup with Blue Swimmer Crab fritters
and sour cream

Seared Queensland scallops with a confit duck terrine,
Jerusalem artichoke puree, fin herb apple salad

Quail Wellington with a mushroom duxcell, confit beetroot,
goats cheese, finished with a balsamic walnut oil dressing

Tempura Courgette flower filled with roasted red capsicum and
Persian Feta, olive tepenade and pumpkin tortellini

Crisp smoked salmon and dill cigar, Crystal Bay prawn beignet,
seasoned avocado and a caper and lime aioli

All entrees \$18

Grilled Oysters with double smoked bacon seeded mustard,
shallots and Worchester sauce

\$26.00

Oysters, natural with lime

\$23.00

*Surcharge of 10% applies on Sundays and public holidays
Owner James Mussillon*



Seared Snapper with a ragout of Eden Bay mussels,
baby leeks, kipfler potatoes and a Champagne buerre blanc

Crispy skin Silver Dory with Chorizo, herb Gnocchi,
Jerusalem artichoke puree and split basil sauce

Roasted sweet potato Cannelloni, confit tomato chutney, zucchini
fritters, sweet potato chips and a burnt sage butte

Grange Aged Beef fillet with a mustard and garlic rub,
Truffle Spatzle, Béarnaise, house cut chips

Star Anise Braised Pork Belly with sautéed bok Choy, Pork, ginger
and chilli crispy dumpling, a white bean mash, baked apple

Roasted Riverian Lamb rack with a porcini and Proscuitto Gratin,
heirloom carrots and finished with a garlic and rosemary jus

All mains \$32.00

Parmesan and rocket salad

Mixed leaf salad

Seasonal green vegetables

Chips

\$7.00

*Surcharge of 10% applies on Sundays and public holidays
Owner James Mussillon*



Sticky Meringue with fresh berries, crème chiboust
and passion fruit coulis

Black sherry and vanilla bean cheese cake, sour cherry
Compote and Persian floss

Vanilla crème brulee with citrus compote
and chocolate tuille

Apple and brown sugar Pithivier with Cinnamon Ice Cream, butter
scotch sauce

Chocolate marquise, strawberry ice cream
mixed dark berries rhubarb compote

All desserts \$15.00

Selection of Australian and international cheese
served with fruit and quince paste

\$21.00

*Surcharge of 10% applies on Sundays and public holidays
Owner James Mussillon*