



6th April 2011

Sautéed Prawns in Kashmiri Chilli and Garlic \$13

Crisp Haloumi with sweet Red Pepper Relish and Rosemary oil \$14

Pan Fried Fish with Curry Salt and Tomato Fondue \$15

Pork Fillet wrapped in Jamon Serrano with Watercress and Morello Cherries \$16

Roast Farm Gate Chicken Thigh with Cherry Tomato and Chorizo \$16

Aged Beef Fillet skewers glazed with Cafe Du Paris Butter \$16



Crisp Green Beans with Shallot and Walnut Butter \$8

Crushed Gourmet Potatoes with Confit Leeks \$8

Caramelised Apple, Black Pudding and Hazelnuts with a Vincotto dressing \$9

Butternut Pumpkin Gratin with Pecorino and Sage Crumb \$9



Rocket and Shaved Grana Padano with Cabernet Sauvignon Vinaigrette \$8

Goats Cheese and Dark Plum Salad with Pine nuts \$9



Dark Chocolate and Orange Truffles \$6

Citrus Cream with Sticky Almonds and Fig Vincotto \$11

Feijoa, Apple and Sultana Crumble with Manuka Honey Mascarpone \$12

Black Jack Aged Cheddar, Fig and Walnut Chutney, Oat Crackers \$14

We are now Open for Lunches, Monday to Friday from 11:30 am