



à la carte

HOUSE BREAD WITH CORIOLE EV OIL & AGED BALSAMIC	1.20
MARINATED CORIOLE KALAMATA OLIVES	8.90
HOUSE DIPS W/ HOUSEMADE BREADS & OLIVES	14.90
OYSTERS (EACH) -	
NATURAL	2.80
KILPATRICK	3.20
LION OYSTER- BAKED WITH FONTINA CHEESE, BABY SPINACH AND LEMON CRUMBS	3.50
CONFIT TASMANIAN SALMON WITH WHITE BEAN PUREE, SMOKED TROUT BRANDADE, PICKLED CUCUMBER AND SPICED OIL	17.90
SHREDDED RABBIT RAVIOLI WITH FOIE GRAS BUTTER, CRUSHED PEAS, POACHED QUINCE AND A MUSHROOM CAPPUCCINO	17.90
TEMPURA ZUCCHINI FLOWERS WITH SPICED PUMPKIN, PINENUTS AND MEREDITH FETTA, CELERAC REMOULADE, TOMATO FONDANT AND CURRY BUTTER	18.90
BOUILLABAISSE WITH SAUTEED PRAWNS, MUSSELS AND COCKLES, TRUFFLE ARANCINI AND A SAFFRON ROUILLE	18.90
WARM FRENCH BEAN & ARTICHOKE SALAD WITH K.I. HALOUMI, WATERCRESS, PISTACHIO PESTO, CARAMELISED SHALLOTS AND A GORGONZOLA DRESSING	17.90
BOUNDARY ROAD PORK BELLY RILLETTE WITH ROASTED APPLE PUREE, A RADICCHIO AND HAZELNUT SALAD, VALDESPINO JELLY AND CARAMELISED ONION BRIOCHE	17.90
SHREDDED OXTAIL LINGUINI WITH ROASTED BUTTERNUT PUMPKIN, PEAS, BASIL, TOMATO CHUTNEY AND CITRUS BUTTER	17.90 / 29.90
CORNFED CHICKEN BREAST WITH WHITE ONION PUREE, ORGANIC CHICKEN LIVER AND SHALLOT TART AND SAUCE PERIGUEUX	33.90
PANFRIED DUCK BREAST WITH BRAISED SAVOY CABBAGE, CONFIT DUCK LEG AND POTATO TERRINE, CHESTNUT PUREE AND CINNAMON JUS	36.90
MARKET FISH – OUR WAITING STAFF WILL ADVISE	POA
CHAR GRILLED TENDERIDGE BEEF FILLET WITH BEETROOT, PARSNIP AND BLUE CHEESE TART TATIN, SMOKED SPECK DAUPHINE POTATO AND FOREST MUSHROOMS	36.90
CAULIFLOWER AND CEPE MUSHROOM TART WITH LYONNAISE ONIONS, SAUTEED ASPARAGUS, SALSA VERDE, BEETROOT CHARD AND SPARKLING SHIRAZ SYRUP	29.90
<u>FROM THE ROTISSERIE</u>	
COORONG ANGUS M.S.A* GRADED SCOTCH FILLET WITH CREAMY MASH, EGGPLANT & TOMATO RELISH & BEEF GLAZE	33.90
COORONG ANGUS M.S.A* GRADED SCOTCH FILLET WITH CREAMY MASH, EGGPLANT & TOMATO RELISH & PEPPERCORN SAUCE	33.90
COORONG ANGUS M.S.A* GRADED SCOTCH FILLET WITH SHOESTRING FRIES & BEERENBERG MUSTARD	33.90
<small>*MEAT STANDARDS AUSTRALIA (MSA-GRADED). TENDERNESS GUARANTEED. 'SIMPLY BETTER BEEF'</small>	
SIDES	
NEW SEASON ROSEMARY POTATOES WITH CHILLI TOMATO CHUTNEY	9.90
SHOESTRING FRIES WITH LEMON GARLIC SALT	9.90
ASPARAGUS, BROCCOLINI AND BEANS WITH BURNT BUTTER AND ALMONDS	9.90
SALAD WITH PEAR TOMATO, CUCUMBER, TARRAGON AND SEEDED MUSTARD DRESSING	9.90



STATE WINNER – BEST RESTAURANT
1999, 2001, 2002, 2006, 2007

NATIONAL WINNER – BEST RESTAURANT
2002, 2007