MENU DU JOUR

2 courses 25.00 3 courses 28.00

Head Chef Daniel McGarey

STARTERS

Tea smoked mackerel, oyster mayonnaise, fennel salad

Honey ham terrine, piccalilli, apple, seasonal leaves

Green pea velouté, beurre noisette, Parma ham

MAINS

Slow cooked lamb shoulder, buckwheat, carrots, seeds

Pan fried silver mullet, Bouillabaisse, saffron, fennel

Parmesan and truffle gnocchi, roasted onion, rainbow chard

SIDES AVAILABLE AS LISTED

DESSERTS

Lemon and almond sponge, yogurt sorbet, roasted pineapple

Strawberry panna cotta, strawberries, basil, meringue

Summer fruit, berries coulis

Wines of the Month :

Sparkling	*Glass (175ml)*	*Carafe (500ml)*
N.V. Quartet, Brut, Roederer Estate, Anderson Valley, CA, USA	10.00	
White		
2013 Viognier/Pinot Gris 'Ephemera', The Rude Mechanicals, AUS	8.50	25.00
2013 Chenin Blanc/Viognier, Pine Ridge, CA, USA	11.00	32.00
2011 Riesling 'Picnic' Two Paddocks, Central Otago, New Zealand	13.80	39.00
Red		
2013 Cabernet Sauvignon, Sandhill Crane, CA. USA	8.00	23.00
2011 Zinfandel 'Beyer Ranch' Wente, Livermore Valley, CA. USA	9.50	28.00
2013 Grenache 'Old Bush Vine' Yalumba, Barossa Valley, Australia	11.00	32.00
Dessert	*Glass (100ml)*	*Bottle*
2013 Orange Muscat 'Essencia', Quady Winery (375ml), CA, USA	13.00	49.00