

## *Entree / Mains*

Pear, mixed lettuce leaves, rocket, gorgonzola, red wine dressing  
\$18

Duck liver pate, onion marmalade, and brioche  
\$18

Herb and lemon Risotto, goat's cheese, beetroot, sage and balsamic  
\$18/26

Crumbed Lambs Brains, Quince paste, Brie, Lemon Butter  
\$16/\$24

Seared Scallops with thyme, olives, lemon, fetta, linguini  
\$21/\$34

Fresh Fish, served as nightly special  
\$22/\$36

Sichuan peppered prawns, asparagus, mango salsa, chardonnay jelly, avocado  
\$22/\$34

Slow roasted five spiced Duck, carrot cumin puree, bok choy, and a  
Duck stock marmalade jus  
\$24/\$38

Quail breast, persian fetta tortellini, vino cotto, poached pear, herbs  
\$20/\$34

Slow braised pork belly, white bean puree, apple, haloumi, red wine Jus  
\$18/\$36

Oven roasted lamb backstrap, baba ghanoush, chickpea salsa, rocket pesto,  
Star anise jus  
\$24/\$38

Oven roasted Grain fed Beef, artichoke mash, prosciutto, blue cheese, wilted  
greens, red wine jus  
\$23/\$37