



Spring 2006 a la Carte Menu

Entrée

Truffled walnut & fennel velouté w green tea fromage blanc

Twice cooked blue cheese soufflé, Parmigiano gratin w tomato fondue & rocket pureé

Ginger & Szechuan baby cuttlefish, green onion relish, chilli, mint & cucumber salad w wakame shards

Roasted corn crepe, barbeque shredded duck, sticky star anise rice & caramelized tomato

“Oysters & Pearls” tapioca sabayon, freshly shucked oysters, fresh salmon roë, truffle juice & baby maché
(Inspired by Thommas Keller of “French Laundry”)

Rabbit rillettes, braised eschallots, pickled wild mushrooms, walnut bread & garlic, thyme aioli

Vacherin of Shaw River buffalo mozzarella, cinnamon poached pears, watercress salad, savoury peppered tuille wafer & sage oil

Mains

Roast saddle of young rabbit wrapped in house smoked bacon, caramelized fennel, potato gnocchi & fennel infused oil

Crisp skinned blue eye cod w saffron vanilla broth, sweet parsnip polenta & baby English spinach

Cold smoked pork tenderloin w ginger & spring onion potato cake, hot wasabi fish eggs & green tea fume

Grilled eye fillet of beef, blue cheese field mushroom, beetroot duxelle, Paris mash & beetroot Cabernet glaze

Aubergines “Amy”. Ballotine of roast eggplant, spring zucchini, red peppers & French forest mushrooms w spiced bell pepper coulis & filo crisps

Confit of Peppe’s duck Maryland, caramelized orange & pear compote, wilted watercress, potato rosti, “Dolder Grande” & garlic aioli

Fresh scallop & confit leeks in lemon myrtle ravioli, rich lobster bisque, seared zucchini & crisp eschallots

Sides

Rocket, watercress, shaved pear & parmesan salad

Steamed vegetables – Du Jour

Paris mash

Desserts

Bruleé “Napoleon” w fresh fruit ratatouille

Soft-potted Dutch bitter cocoa pudding w orange crisps & clotted crème

Strawberry & rhubarb roly-poly, brandy anglaise & Toque almond icecream

Oeufs à la neige, freshly macerated Kiwi fruit, baked brioche & champagne caramel sauce

Dessert Wines & Liqueurs

Forrest Estate Botrytis Riesling 2004 NZ (apricot & honey bouquet with subtle citrus)
Seifried Nelson Riesling Ice Wine 2003 NZ (ripe citrus & spicy honey) Orange Mountain
New South Wales (Cherry Liqueur, spicy fruity flavours)
Orange Mountain Gold New South Wales (Delicate apple, citrus & honey aromas w
caramelized apple)

Port

Cognac

Coffee

Flat white, cappuccino, latté, short black, long black, macchiato
Liqueur coffee

Tea

Pot of English Breakfast, Peppermint, Chamomile or Earl Grey tea

We are fully licensed, BYO on Wed & Thurs. Fri, Sat & Sun by appt
Split bills incur \$1.50 charge per card
12% surcharge on Sundays & Public Holidays

"Once, in the wilds of Afghanistan, I lost my corkscrew, and we were forced to live on nothing but food and water for days."
--W. C. Fields