

## SHARING DISHES

### CHARCUTERIE

PLATE OF CURED MEATS, OLIVES & GRISSINI  
FOR 2 PEOPLE

20

### ZUCCHINI FLOWERS

NEW SEASON ZUCCHINI FLOWERS  
FILLED WITH CHÈVRE & LEMON THYME  
WITH DILL HONEY MUSTARD SAUCE

14

### SAGANAKI

PAN FRIED KEFALOGRAVIERA CHEESE  
WITH CARROT & CARDAMOM JAM

14

### QUAIL

CRISPY QUAIL WITH FRAGRANT  
SEA SALT & LEMON

16

### SCALLOPS

PAN SEARED HERVEY BAY SCALLOPS  
WITH CHILLI & CORIANDER GLAZE &  
ALMOND, SESAME CRUMBS

14

### OCTOPUS

OCTOPUS PICKLED WITH PAPRIKA,  
SHERRY VINEGAR & GARLIC WITH  
PICKLED VEGETABLE & SOURDOUGH

12

### PRAWNS

GRILLED CRYSTAL BAY PRAWNS WITH  
TOMATO WATER & BASIL SAUCE

16



## EXTRAS

- FRIED CHAT POTATOES  
WITH ROSEMARY & GARLIC
- SAUTEED GREEN BEANS  
WITH CURRANTS, PISTACHIOS  
& CARDAMOM
- ROCKET, GORGONZOLA  
& PEAR SALAD
- BEETROOT & ORANGE SALAD  
WITH YOGHURT

9 EACH

## SWEETS

HOUSE MADE GELATI TRIO

MUSCATEL & HONEYCOMB  
BOMBE ALASKA

CHOCOLATE TART WITH CHOCOLATE  
PANNA COTTA & CHOCOLATE GELATI

DOUGHNUTS WITH LEMON SYRUP  
& VANILLA GELATI

11.50 EACH

**GOLDEN PLATE AWARDS 2011**

'Excellence in hospitality'

**BEST COFFEE - HIGHLY COMMENDED**  
**BEST RESTAURANT, FINE DINING**  
**- HIGHLY COMMENDED**

## REGULAR DISHES

### DUCK

WET ROASTED DUCK LEG WITH GRILLED  
ASPARAGUS & PICKLED FENNEL

26

### FISH

PAN FRIED ROCKLING FILLET ON SPINACH  
PUREE WITH CELERY, CAPER & PARSLEY  
SALAD & AIOLI DRESSING

26

### STEAK

GRILLED AGED PORTERHOUSE STEAK  
WITH BEETROOT PICKLE

30

### GOAT

FRIED GOAT CUTLETS WITH HERB CRUST,  
BROADBEAN, MINT & YOGHURT SALAD

27

### PASTA

PASTA PRIMAVERA; FARFALLE TOSSED WITH  
SPRING VEGETABLES & PARMESAN

22