

Small Dishes

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| F & F tasting plate: local and house made delicacies, for two people | 28 |
| Pan braised bay calamari with capers, lemon and parsley | 16 |
| Crispy quail with fragrant sea salt | 18 |
| Saganaki: pan fried kefalograviera cheese with carrot and cardamom jam | 16 |
| Pan seared Hervey Bay scallops with almond and sesame crumbs, eggplant puree, prosciutto and watercress salad | 18 |
| Grilled Crystal Bay prawns with a tomato water and fennel blossom sauce | 16 |
| Tempura zucchini flowers filled with chèvre and lemon thyme with dill honey mustard sauce | 16 |

Main Courses

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| Pan roasted duck breast with pomegranate glaze, roasted beetroot, pistachio paste and confit rhubarb | 36 |
| Grilled lamb back-strap with du puy lentils, fried spiced eggplant and pickled fennel salad | 38 |
| Pan seared ocean trout fillet with buck wheat and vongali clam pilaf and salmon roe | 36 |
| Pan seared black angus sirloin with confit potato, bagnet verd and spinach puree | 39 |
| Tomato cannelloni filled with spinach and ricotta with tomato water beurre blanc and tomato chips | 28 |

Side Dishes

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| Sauteed green beans with pistachios, currants and cardamom | 9 |
| Crushed and fried chat potatoes with rosemary and garlic | 9 |
| Radicchio, rocket, gorgonzola and pear salad | 9 |
| Beetroot and blood-orange salad with yoghurt dressing | 9 |
| Steamed asparagus with garlic and almond butter | 9 |

Desserts

- Muscatel and honeycomb bombe alaska with raspberry coulis 16
Wine suggestion: 2006 Château La Brie Monbazillac
- Mango curd tart with white chocolate cream, chocolate croquant and pineapple granita 16
Wine suggestion: 2007 Knights Granite Hills Late Harvest Riesling
- Doughnuts with lemon and vanilla syrup and vanilla gelati 16
Wine suggestion: 2007 De Bortoli 'Noble One' Botrytis Semillon
- Chocolate tart with chocolate mousse, panna cotta and chocolate gelati 16
Wine suggestion: Cardenal Cisneros Pedro Ximinez
- Affogato: vanilla gelati and espresso with liquor 15
Liquor suggestion: Frangelico
- House made gelati trio 13
Please ask for today's selection
- Cheese Plate: 100gm Brillat-savarin with fruit and lavosh (aged French Brie) 18
Wine suggestion: N/V De Bortoli 'Black Noble'

Please see wine list for other beverage selections