

lunch menu::spring

artisan sourdough bread with:

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| extra virgin olive oil 30 mls | 9 |
| marinated danish fetta, hummus, carrot & ginger chutney | 15 |

tastes

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| baked goat cheese, marinated olives, garlic toast | 16 |
| chicken liver pate, pickled watermelon, melba toasts | 16 |
| brie on toasted brioche, crackling, apple balsamic salad | 18 |
| creamy leek & oyster pies, sweet & sour spinach salad | 17 |
| peking duck puffs, hoi sin sauce | 17 |
| japanese scallops, scrambled egg, tobiko | 18 |

next

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| atlantic salmon, shaved fennel, olive, citrus salad | 31 |
| tamarind braised pork, rojak salad | 30 |
| masterstock duck leg, red cabbage, goat cheese, apple, candied walnut | 31 |
| prawns, papaya, peanuts, tomato, mint, chilli, som tum dressing | 28 |
| honey mustard turkey escalope, cashews, avocado, leaves | 30 |
| smoked salmon, potato cake, cucumber, horseradish cream, pickled onion | 29 |
| potato & pea curry, cashew & coconut curry, tomato salad, flatbread, rice | 28 |
| smoked kangaroo fillet, sweet potato, beetroot relish | 30 |
| beef pie, potato mash, olives, capers & parsley | 30 |

sides

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| lettuce, cucumber, spring onion salad, mustard seed dressing | 8 |
| bowl of hand cut chips and sea salt | 8 |
| ::tomato sauce::sour cream::sweet chilli::aioli | 1ea |

dessert

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| petits fours plate::chef's selection of sweet tastes | 15 |
| raspberry meringue parfait, raspberry compote | 15 |
| chocolate truffle terrine, peanut praline, chocolate candy | 15 |
| pot roasted quince, walnut and quince cake, cream | 15 |
| quandong pie, icecream | 8 |
| orange and almond cake, orange candy syrup | 7 |

cheese served with plum paste, fruit compote and lavosh

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| ::aida valley brie (vic)::heidi gruyere (tas) | one cheese | 16 |
| ::shadows of blue (vic) | two cheeses | 24 |