ENTRÉES

GF **Salmon Gravlax** vodka and citrus cured, fennel 25

V **Zucchini Flowers** ricotta and parmesan 23

Duck Liver Parfait crostini and fig jam 21

Bone Marrow caramelised onion, pangritata and sourdough 23

Steak Tartare traditional condiments, crouton E 29 M 51

Blue Swimmer Crab Linguine cherry tomato and pangritata E 27 M 45

Seafood Pie barramundi, calamari, prawns, wrapped in filo, herb emulsion 26

V GF **Mushroom Risotto** mushroom, truffle oil, shaved parmesan E 25 M 41

MAINS

Fish of the Day please ask your server for today's market selection

GF **Confit of Duck Leg** braised red cabbage, potato gratin and duck jus 47

GF **Lamb Rump** labneh, honey carrots, jus and a fresh herb salad 48

GF **Pork Cutlet** apple sauce, fennel salad and mustard jus 45

SIDES

V GF **Modern Caesar Salad** cos, fried baby capers, parmesan cheese and aioli 16

V GF **Rocket, Pear & Parmesan Salad** balsamic dressing 16

V GF **Steamed Vegetables** 15

V GF **French Fries** 15

DESSERTS

Vanilla Bean Brulee with biscotti 20

Apple Tarte Tatin sweet pastry, vanilla bean ice cream 21

GF **Flourless Chocolate Cake** coffee anglaise, berries 20

Deconstructed Lemon Meringue lemon curd, biscuit and Italian meringue 21

GF **Affogato** espresso, frangelico, vanilla bean ice cream 21

Cheese Selection gruyere, blue cheese, pecorino 1 pc 15 2 pc 27 3 pc 39

DESSERT WINE AND DIGESTIF

Espresso Martini vodka, espresso, kahlúa 23

Frangelico, Amaretto, Baileys, Limoncello 17

Cognac 21

The Noble Botryotinia Fuckeliana 2024 Adelaide Hills, SA 23

Barbadillo La Cilla Pedro Ximenez 19

Amaro Montenegro Bologna, ITA 19