



## *menu*

### *small plates*

*Crispy Berkshire pig's trotter with mustard fruits \$15.90*

*Duck charcuterie: House cured duck ham, duck liver parfait, 'powdered' duck \$18.90*

*Local goat's cheese salad with roast and pickled baby beetroot \$15.90*

*Roast Hawker's Creek lamb sweetbreads with frisee salad and caper dressing \$18.90*

*House smoked yellowfin tuna with oyster cream \$19.90*

### *mains*

*Mushroom tagliatelle, egg yolk and aged parmesan \$26.90*

*Roast grass fed scotch fillet with frites and sauce Bearnaise \$37.90*

*Fish of the day P.O.A.*

*Roast breast of duck with confit potato and Irish cabbage \$35.90*

*Hawker's Creek lamb Boulangere with creamed spinach and jus roti \$34.90*

*Cote de Boeuf: Roast rib eye with frites, mushrooms and creamed spinach \$89.00 (for two)*

### *sides*

*Frites with aioli \$8.90*

*Mixed leaf salad \$8.90*

*Broccolini with beurre noisette \$8.90*

*Sauteed spinach with crispy speck \$8.90*