



### **The chefs menu**

5 Course \$85 per person / \$135 with matching wine

**Add a cheese course to your chefs menu for \$10pp**

### **Small Plates**

**Duck Liver Pate**, cornichons, hazelnuts, porcini salt, toast, marsala jelly \$19.00

**Olive and Fennel Seared Kingfish**, orange and miso emulsion, fried eschallots \$21.00

**SA Gulf Prawns**, 'burnt' coconut and wasabi, red papaya and radish salad \$23.50

**Blanched Asparagus**, smoked macadamias, apple fennel puree, carrot vinaigrette, cured egg yolk, shaved parmesan \$19.50

**Slow Cooked Pork Belly Roulade**, leek and pear chutney, snow pea shoots \$22.50

### **Large Plates**

**Beef Eye Fillet**, Jerusalem artichoke, cauliflower, straw potato, horseradish \$40.00

**Confit Duck**, 'boudin', orange compote, fermented cabbage and jus \$38.00

**Mushroom Duxelle Tart**, vichyssoise, eggplant, candied potato, mojo picon \$25.00

**Lamb Rump**, creamed Brussels sprouts, black lentil jus, fried baby capers \$36.50

**Fish of the Day** -ask staff for details \$35.00

### **Sides**

**'Papas Arrugadas'** – Salt crusted 'wrinkled' baby potatoes \$8.00

**Mixed Salad Leaves**, eschallot vinaigrette \$8.00

**Seasonal Greens**, confit garlic, toasted almonds \$8.00

minimum 2 courses per person fridays & saturdays