

Table D'Hote Menu

Three Courses 115

With Matching Wines 190

Supplement With Point Signatures
With matching wine 10 per course

Flambée Prawns <i>LG, A</i>	
Red Curry Sauce Rice Pilaf Pineapple Salsa Pernod	15
Steak Diane <i>LG, D</i>	
Eye Fillet Medallions Cognac Mushrooms Beans Speck Fondant Potato	15
Crêpes Suzettes <i>D, V</i>	
Grand Marnier Orange Ice Cream Butter Crumble	10

Entree

Five Oysters Mignonette *LG, A*
Shallot | Vermouth Vinegar | Cracked Pepper

Burrata *D, V*
Heirloom Tomato | Salsa Verde | Grilled Bread | Balsamic

Twice Baked Gruyere Soufflé *D, V*
Leek Fondue | Herb Oil | Parmesan

Main

Market Fish *LG, D, A*
Fennel | Saffron | Tomato Coulis

Confit Duck Leg *LG*
Braised Red Cabbage | Raisin | Spiced Jus

Braised Short Rib *LG, D*
Celery Root Pomme Puree | Charred Onion | Red Wine Jus

Dessert

Chocolate Tart *D, V, N*
Sea Salt | Olive Oil | Blood Orange Sorbet

Crème Fraîche Panna Cotta *LG, D, V, N*
Hazelnut Praline | Berries | Candied Fennel

Tasmanian Cheese *D, V, N*
Honeycomb | Apple | Walnut Bread | Lavosh