

## 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