



## Entree

Pan Fried Quail

Wild Mushroom Duxelle, Baby Onion, Broccolini and Fig

Salad of Blue Swimmer Crab

Avocado, Ruby Grapefruit, Cucumber, Celery and Crispy Wonton

Pan Seared White Snapper Fillet

Vongole, Baby Fennel, Potato Disk in Bouillabaisse Sauce

Cow Milk Burrata

Heirloom Tomatoes, Beetroot Balsamic Puree and Crisp Brioche

Soup Du Jour

please ask the wait staff for today's choice

## Main

Grilled Beef Sirloin

Truffled Potato Gratin, sautéed Baby Spinach and  
Black Trumpet Mushroom Sauce

Slow Roasted Lamb Rump

Braised Mediterranean Vegetables, Kipfler Potatoes  
served with Minted Jus

Oven Roasted Duck Breast

Warm Buck Wheat Salad, Roasted Brussel Sprouts, Cranberries  
and Red Wine Jus

House Made Silver beet Ricotta Ravioli

Baked Pumpkin Rosette in Sweet Corn Tomato Cream

Fish of the Day

Please consult your waitperson for today's selection.

## Dessert

Spiced Pumpkin Flan

Topped with Apple Cider Glaze

Baked Purple Velvet Cheese Cake

With Blueberry Compote

Almond Dacquoise

Blood Peach Sphere, Seasonal Fresh Fruits and Orange Syrup

Rich Chocolate Ganache Cake

Chestnut Mousse, Paprika Meringue, Coffee jelly and Cherry Sorbet

A Selection of Local & Imported Cheeses with Lavosh, Crackers, Fruit and Nuts