

DINNER MENU

To Start

Duck Terrine

Cornichons, tomato chutney, grilled sourdough
18

Ravioli Napoletana

Spinach, ricotta & gorgonzola
18

Buffalo Mozzarella

Roma tomatoes, basil, vincotto, aged red wine vinegar, pangritata
19

Beef Tartare

Salt cured yolk, capers, herbs, Melba toast
20

'Hot Smoked' Tasmanian Salmon

Cucumber, marinated olives, taramasalata, lavoche
26

Salt Chilli & Lime Prawns

Crushed black beans, sesame seeds, garlic, aioli
28 42(main course)

Main Course

Spring Risotto

Asparagus, peas, cavolo nero, snow pea sprouts
truffle pecorino, parmesan
28

Confit chicken with Sauce Vierge

Pommes puree, green beans
30

Crab Linguine

Blue swimmer crab, garlic, chilli, white wine, lemon, herbs
29

Seared Barramundi

Mixed garden salad, shoestring fries, house tartare
34

Braised Lamb Shoulder

Confit garlic potatoes, roast pumpkin, fresh mint, pesto
34

Steak Frites

New England eye fillet, fries, mustard greens, Café de Paris butter, condiments
42

Dinner Menu

(continued)

Sides

Mixed Leaf Greens

Radish, mint, parmesan, citrus dressing
8

Roasted Brussel Sprouts

Speck, parmesan cheese, thyme, vincotto
14

Roast Spring Vegetables

Dutch carrots, baby beets, potatoes, leek,
mustard sherry vinaigrette
14

Shoestring Fries

Smoked paprika aioli, sumac salt
8

Desserts

Classic Crème Brulee

10

Harry's Bread & Butter Pudding

Crème Anglaise, orange, rose petals
14

Eton Mess

Fresh berries, strawberry coulis, yoghurt,
hazelnut praline
14

10% surcharge on public holidays