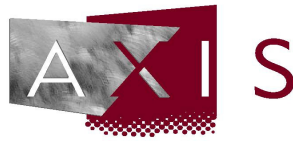


## Dinner



### Entrée

Chilled Ajo Blanco <b>soup</b> with green grapes	14.00
Freshly shucked Pacific <b>oysters</b> , natural or with Champagne jelly	½ Doz : 15.50 1 Doz: 27.50
Spring smoked <b>eel</b> , sesame sushi, vinegar gel and seaweed salad	20.50
Spanish Serrano <b>ham</b> , Shiraz poached pear and rocket salad with balsamic dressing	23.50
Pan fried <b>squab</b> , roast beetroot, confit potato and soy pudding	21.50
Fresh sea <b>scallop</b> , pea puree, pine nut, crispy capers, salmon pearls and baby leaves	20.50
White tomato <b>pannacotta</b> with pickled walnut, avocado and curry dressing	19.50

### Mains

Rock <b>lobster</b> , crisp pork belly with apple mash, spinach and vanilla sauce	45.50
Caramelised <b>kingfish</b> , pickled celeriac, cabbage, gin & tonic sorbet	30.50
Whole roast spring <b>spatchcock</b> , black lentils and root vegetables	35.50
<b>Barramundi</b> fillets, smashed herb potatoes, vegetables and preserved lemon	29.50
Pan fried <b>venison</b> loin, parsnip gratin, baby vegetables and blueberries	36.50
Roast <b>duck</b> breast with rilette, black pudding mash, marinated melon and Port	35.50
Butternut pumpkin <b>risotto</b> with grilled asparagus and rocket salad	28.50
<b>Fish</b> of the day	market price

### From the grill

All items from the grill are served with creamy mash potato, tomato and your choice of sauce: **pepper, grain mustard, red wine jus or Béarnaise**

Wagyu <b>beef</b> sirloin	45.50
Victorian milk-fed <b>lamb</b> cutlet	35.50
Breast of corn-fed <b>chicken</b>	34.50
Gippsland <b>beef</b> fillet	39.50

### Sides

Mixed seasonal vegetables; Mixed garden salad; Thick cut chips with aioli;  
Beans with shallots and bacon; Creamy mashed potatoes; Tomato & rocket salad

8.50