



## Starters

South Australian <b>oysters</b> served "au naturale" with wasabi aioli (G, L)	16.00 ½ dozen
<b>Taster plate</b> consisting of mixed tapas items created daily by our chef served with toasted pide	
3 selections	17.00
5 selections	25.00

## Entrée

Fresh <b>black mussels</b> in a Thai broth with sautéed leek (G, L)	15.00
Tempura <b>crocodile fillet</b> tossed in a salad of coriander and basil leaves, bean shoots, crispy fried shallots and mixed peppers with a lime, soy and rice wine dressing (G, L)	16.00
Pan fried <b>haloumi</b> on a macedoine of tricolour capsicum, cherry tomatoes and chargrilled zucchini with cauliflower puree and bush tomato relish (V)	15.00
Slow roasted <b>wagyu</b> on a crisp brioche wedge with truss tomatoes, asparagus spears and fresh basil finished with a creamy mustard aioli	17.00
<b>Smoked salmon</b> with a garlic croute, served with salmon roe sprinkled crème fraiche and drizzled with a crispy baby caper and lemon zest dressing	16.00
Gruyere gratinated white wine <b>scallop</b> tart with oyster mushrooms and asparagus spears	17.00
<b>Duck</b> confit salad with crisp sugar snap peas, citrus segments, and cointreau pomegranate dressing (L)	16.00

## Main Course

Baked <b>chicken</b> breast with a filling of speck and gruyere on lemon scented tomato confit, served with a white bean salad (G)	29.00
Seared fillet of <b>ocean trout</b> on pickled daikon and soba noodles with a sweet shallot glaze and wakame salad, accompanied by tempura battered oysters (L)	31.00
Tender prime <b>beef fillet</b> served with confit potato, smoked tomato cheek, shredded parsley, caperberries and a rich cabernet jus (G, L)	32.00
Coopers beer battered <b>market fish</b> , served with fries, tartare sauce and a green leaf salad (L)	Entrée/Main POA
<b>Pork tenderloin</b> with sauteed spinach, green apple and celeriac remoulade and almond mousse finished with a lemon myrtle and blue gum honey sauce (G, N)	29.00
Spring rack of <b>lamb</b> with crushed kipfler potatoes and asparagus spears, drizzled with a fresh grape and verjuice glaze (G, L)	31.00
<b>Risotto</b> with fresh sage, toasted pinenuts, shaved parmesan and a trio of mushroom ragout (V, G, N)	Entrée 18.00 Main 27.00

## Side Orders

Green <b>beans</b> with fresh herbs and crumbled shanklish (G, V)	7.50
Warm <b>kipfler</b> potatoes with spring onion and mint, tossed with sumac and lemon juice (G, L, V)	8.00
<b>Rocket and parmesan</b> salad with pickled pear emulsion (G, V)	7.00
Roasted swiss brown <b>mushrooms</b> with green harissa sauce (G, L)	8.00
Baked <b>pumpkin</b> with roasted cumin and almond cream (G, V, N)	7.50

## Glossary

**wakame** – seaweed salad; **macedoine** – square cut; **daikon** – Asian radish variety; **remoulade** – classic mayonnaise based French sauce; **verjuice** – an acidic sour liquid, made from unripe grapes; **shanklish** – spicy middle eastern crumbly style cheese; **harissa** – mild chilli based Tunisian sauce

(G) Gluten Free (L) Lactose Intolerant (V) Vegetarian (N) Contains Nuts

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## Dessert

Decadent white chocolate <b>brulee</b> with macerated summer berries and crisp honey tuile	13.50
Luscious liqueur poached <b>pear duet</b> with flaky pastry, almond praline and vanilla bean crème anglaise	13.50
Rich dark chocolate and boysenberry <b>parfait</b> wrapped in a chocolate cage served with toffee shards, accompanied by a shot of strawberry daiquiri (G)	14.50
Tequila, mint and lime soaked melon balls with vanilla bean ice cream and sponge fingers	13.00
Daily churned house made <b>ice creams</b> – please ask your waiter for the day's selection	12.50
<b>"The Merest Morsel"</b> – chef's selections of four petit desserts	18.00
Selection of Australian <b>cheese</b> served with muscatels, roasted nuts, honeycomb, lavosh, cabernet paste	
2 Cheese selection	16.50
3 Cheese selection	21.50

### Jindi Blue

Region: Victoria, Australia    Cheese type: White mould    Milk: Cow

An elegant handmade blue cheese that possesses a smooth, velvety body with a slightly open texture. It's distinct and well rounded flavour is unique and could only be achieved through the rich milk from the evergreen pastures of the Gippsland. A gold medallist at major competitions throughout Australia including the award of "Australia's Best Cheese" in 2003 at the prestigious Australian Specialty Cheese Show.

### Jindi Brie

Region: Victoria, Australia    Cheese type: White mould    Milk: Cow

This cheese is made to traditional methods, with a distinctive taste, creamy texture and pleasant aroma. The delicious golden yellow centre is encased by a fluffy white rind and is considered ripe when, if pressed, has slight resilience. Musty and fungal on the nose, with little ammoniac aromas, the Jindi Brie has a rich buttery flavour. Awarded "Best Brie in the World" in 1996, 2002 and again in 2004.

### Maffra Clothbound Cheddar

Region: Victoria, Australia    Cheese type: Hard    Milk: Cow

This cheddar is matured for up to two years in the true English manner. It is the double scalding process and subsequent ageing that gives this cheddar it's taut texture and unique flavour. Maffra cheddar has layers of flavour, a firm yet buttery texture and a sweet grassy aroma, The interior is a subtle creamy straw colour. The cloth develops a natural rind, allowing the cheese to breath and will develop any number of ambient blue and green moulds creating a rustic appearance.

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**Milawa King River Gold**

Region: Victoria, Australia   Cheese type: Washed Rind   Milk: Cow

This cheese has a full bodied washed rind flavor and a creaminess on the palate, with a mild sweet and sour, slightly yeasty flavour to finish. The surface ripened cheese is regularly washed with a brine solution to keep it moist and retain it's gorgeous golden orange colour. It is at its best when soft and moist after maturation for eight weeks or more in the old butter factory, which harbours perfect airborne moulds and flora in the maturing rooms.

**Tumin Rutulin**

Region: Piemonte, Italy   Cheese type: Semi-soft   Milk: Cow and goat

This cheese has the full flavor of the rich varieties of grasses and herbs from the pastures where it originates. It has a smooth texture that melts in the mouth. This cows and goats cheese are layered to create this magnificent cheese and encased in crushed lavender and herbs.

*\* Please see our cake fridge for a daily selection of home made cakes & gateaux prepared by our Master Patisserie Chef, Georg Delago and his team*

From \$4.50

**Dessert Wine**

2006 Coriole Racked Semillon		41.00
2007 Torbreck "The Bothie"	8.00	39.00
2006 Murray Street Vineyard Shiraz VP 500ml	12.00	62.00
2007 Two Hands "Brilliant Disguise" Moscato 500ml	7.50	30.00

**Coffee**

Espresso, Macchiatto, Long Black	3.80
Flat White, Café Latté, Cappuccino	3.80
Hot Chocolate	4.00
Mugaccino, Mocha, Chai Latté	4.50
Affogato	6.00

**Teas**

	3.50
English Breakfast, Irish Breakfast, Earl Grey, Chamomile, Mint, Lemon, Green and Darjeeling	

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**Liqueurs**

9.00

Amaretto, Baileys Irish Cream, Dom Benedictine, Drambuie, Cointreau, Frangelico, Galliano, Glayva, Grand Marnier, Kahlua, Malibu, Midori, Sambuca, Tia Maria

**Ports**

Orlando Liqueur Port	6.00
Galway Pipe Port	9.50
Grand Father Port	12.00

**Cognacs**

Hennessey VSOP	14.00
Remy Martin VSOP	14.00

**Liqueur Coffee**

12.00

Whiskey, Hazelnut, Baileys Irish Cream

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