



Petit Morsels

Tempura coated SA goat curd with garlic aioli (V)	8.5
Chilli dusted silverfish with mustard aioli	8.5
Marinated olives served warm with crostini (V,G,L)	9
Mustard fruit glazed pork belly (G,L)	9.5

Entrée

Minted pea veloute with truffle scented croque- monsieur (V,G)	17
Woodside lemon myrtle cherve and baby beetroot salad with edible flowers (V,G)	17
Chicken liver parfait, prune and Armagnac chutney Toasted Brioche (G)	17
Duo of quail winter mushroom salad white asparagus and crispy egg (L)	18
Charcuterie plate with pickles and chutney (G,L)	18
Pan seared scallop, cauliflower puree boudin noir speck and petit herb	19

Main

Ravioli of roasted pumpkin and blue cheese, thyme emulsion (V)	26
Coopers battered fish of the day with hand cut chips, minted mushy peas	28
Baked fillet of blue eye trevalla, braised ox tail and onion with bordelaise (G)	32
Pan roasted salmon fillet, shellfish broth and saffron espuma (G)	34
Confit leg of duck, seared breast with winter vegetables and sour cherry (G)	34
Roasted loin of veal wrapped in pancetta, white bean casserole and grain mustard (G)	34
MSA Angus Porterhouse steak, dauphinois potato, caramelized onion, horseradish cream (G)	35

Sides

Mixed leaf salad walnut dressing	6
Shoe string fries with smoked sea salt	7
Sauté mushroom and tarragon	8
Braised red cabbage with cardamom	8
Florets of broccoli roasted almond	8



Dessert

Lemon posset, shortbread biscuit (G)	13
Haigh's chocolate delice cumin caramel (G)	14
Baked chocolate tart Parsnip ice cream and crisp	15
Trio of South Australian rhubarb jelly, sorbet & crumble	15
Spiced caramel pear tart with pickled walnut and blue cheese ice cream (N)	15

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

Cheese

Selection of cheese served with walnut bread and fig & apple chutney

2 Cheese selections	16
3 Cheese selections	19
4 Cheese selections	22

Dessert Wine

2007 Two Hands "Brilliant Disguise" Moscato 500ml	7.5	30
2007 Torbreck "The Bothie"	8.5	39
2006 Coriole Racked Semillon		41
2006 Murray Street Vineyard Shiraz VP 500ml		62

Coffee

Espresso, Macchiatto, Long Black	3.8
Flat White, Café Latté, Cappuccino	3.8
Hot Chocolate	4
Mugaccino, Mocha, Chai Latté	4.5
Affogato	6

Teas

English Breakfast, Irish Breakfast, Earl Grey, Chamomile, Mint, Lemon, Green and Darjeeling	3.5
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Liqueurs

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

9

Ports

Orlando Liqueur Port	6
Galway Pipe Port	9.5
Grand Father Port	12

Cognacs

Hennessey VSOP	14
Remy Martin VSOP	14

Liqueur Coffee

Whiskey, Frangelico, Baileys Irish Cream, Kahlua

12