



## entree

natural oysters – freshly shucked to order ½ dozen / dozen

seared oyster, cucumber ribbons napped with smoked garlic hollandaise

Shredded cuttlefish sesame soy dressing and mizuna

seared scallops with wild rocket and a carrot and coriander jus

manjimup marron and port lincoln mussels steamed in broth of tamarind, lime leaves and coconut cream

quail wok fried with garlic, white peppercorns and coriander roots, dressed with chilli vinegar

warm onion tart, blue mascarpone and verjus reduction

caramelised pork belly, green papaya and mint salad



## main

coriander and garlic encrusted lamb rack, braised shoulder,  
aubergine, aioli and spiced tomato jam

lobster ravioli sauced with a mace and clove infused brandy cream

200g organic black angus beef fillet, sauce béarnaise and hand cut  
frites

500g prime rib of organic black angus beef, dry aged for 35 days,  
sauce béarnaise and hand cut frites

grilled linefish and ginger barley risotto, fennel and cumin bierre  
noisette

## venison 1907

roast squab, pigeon and pine nut ravioli, sauce albufera

masala spiced gnocchi, braised fennel bulb and baby spinach

## side

mesclun

crab mash

truffled macaroni and cheese

rosemary roasted kumera and kipflers

seasonal vegetables

hand cut frites



**dessert**

peach melba 1907

raspberry zabaglioni

crème brulee with naturally infused flavours

coconut bavarois with tropical fruits and passion fruit syrup

chocolate hazelnut meringue and caramelised oranges

**cheese**

goats cheese baklava topped with toasted walnuts and isopogon  
honey, served with tomato chutney

1907 cheese plate served with homemade water biscuits and bush  
lime preserve



## menu prestige

*emilio lustau manzanilla 'papurusa' - a dry sherry to start*

seared exmouth scallops with carrot and coriander jus

*2005 reichsgraf von kesselstatt graacher "trocken" riesling - mosel, germany*

caramelised pork shoulder with green papaya salsa

*2006 mahi "twin valleys" gewurtztraminer - marlborough, new zealand*

marron and mussels steamed in a tamarind infused coconut broth

*tris monts golden ale - st. sylvestre, france*

confit duck ravioli with foie gras emulsion

*2006 stefano lubiana "primavera" pinot noir - granton, tasmania*

venison 1907

*2004 laughing jack shiraz - barossa valley, south australia*

goats cheese baklava

*2005 the royal tokaji wine company "ats cuvee" - mad, hungary*

summer berries, mille feuille, vanilla crème patisserie

*2006 alasia moscato d'asti - piedmont, italy*

coffee and petit fours