



### entree

natural oysters – freshly shucked to order ½ dozen / dozen  
3.80 each

shredded slow roast duck, lemongrass infused pan juices, fresh coconut  
26

seared scallops, mandarin, pine nut, escabeche and pine oil  
26

crab ravioli, jamon crisps, tonka cream  
26

quail wok fried with garlic, white peppercorns and coriander roots, dressed  
with chilli vinegar  
27

hand minced beef tartare, duck yolk wonton, soy dashi dressing  
25

warm onion tart, blue mascarpone and verjus reduction  
22

caramelised pork belly, green papaya and mint salad  
24

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## main

roast lamb rack, braised shoulder, mustard fruits, savoy, cider sauce  
46

300 day grain fed black angus beef fillet, mushrooms on toast, green  
peppercorns  
43

grilled linefish, hazelnuts, leeks and wilted greens  
45

manjimup marron and mussels steamed in broth of tamarind, lime leaves  
and coconut cream  
59

venison fillet, truffle and morel jus, potato dauphinois  
56

8 spice-duck ,asian broth, barley and shiitake mushrooms  
39

masala spiced gnocchi, fresh fennel bulb and baby spinach  
32

## side

mesclun  
7

truffled mash  
11

seasonal vegetables  
9

rosemary roasted kumera and kipflers  
9

hand cut frites  
8



### **dessert**

tonka pannacotta, hazelnut soup and elderflower gems  
18

warm pear tart, walnut glaze, praline ice cream  
18

crème brulee with naturally infused flavours  
18

coconut bavarois with tropical fruits and passion fruit syrup  
18

hot chocolate fondant and cocoa ice  
18

### **cheese**

goats cheese baklava topped with toasted walnuts and blackbutt honey,  
served with tomato chutney  
18



## menu prestige

sake steamed abalone, kiwi fruit, sour plum dashi  
*NV Guerrieri Rizzardi Prosecco di Valdobbiadene-Verona, Italy*

caramalised pork shoulder with green papaya salsa  
*2006 Mahi 'TwinValleys' Gewurtztraminer - Marlborough, New Zealand*

marron and mussels steamed in a tamarind infused coconut broth  
*Trois Monts Golden Ale - St. Sylvestre, France*

quail, asian broth, barley and shitake mushrooms  
*2004 Providence Pinot Noir-Pipers River, Tasmania*

venison 1907  
*2005 Castano Coleccion Monastrell-Yecla, Spain*

goats cheese baklava  
*2005 Grande Maison 'Cuvee de Agnes'- Monbazillac, France*

tonka pannacotta, hazelnut soup and elderflower gems  
*2006 Alasia Moscato d'Asti- Piedmont, Italy*

coffee and petit fours

prestige menu \$135 per person  
\$195 per person with matching wines

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## to finish

### dessert wine

2005	Grande Maison 'Cuvee de Agnes' Monbazillac, France		45
2006	Chapoutier Muscat de Beaumes de Venise Cote du-Rhone, France	15	85
2005	The Royal Tokaji Wine Company 'Ats Cuvee' Mad, Hungary		95
2005	Alasia Moscato d'Asti Piedmont, Italy	10	50

### fortified

	Stanton & Killeen Classic Rutherglen Tokay Victoria	12	
	Campbells Rare Isabella Tokay (375ml) Victoria	38	195
	Lauritson Show Muscat South Australia	14	
	Campbells Rare Merchant Prince Muscat (375ml) Victoria	38	195

### port

	Warres Quinta da Cavadinha 1987 Vintage Port Portugal	15	80
	Niepoort Ruby Port Portugal	14	
	Penfolds Grandfather Fine Old Port South Australia	20	
	Penfolds Great Grandfather Rare Old Port South Australia	40	

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## **cognac**

Hennessy VSOP		15
Paul Giraud Grande Champagne XO	25yr	20
Normandin Mercier Fine Petite VSOP	12yr	22
1976 Normandin Mercier Petite Champagne		50

## **armagnac**

1985 Delord Bas Armagnac		20
1994 Domaine de Coquillion Grand Bas Armagnac		30
1989 Lacourtoisie Grand Bas Armagnac		35

## **calvados**

Le Pere Jules		20
1993 Victor Gontier Domfrontais		28

## **eau de vie**

1992 Marc des Hospices de Beaume		22
Marc d' Alsace Gewurtztraminer Bertrand		40