



DINNER MENU

STARTERS

SOURDOUGH BAGUETTE | 8 per person
Sonoma seeded sourdough baguette with cultured butter (V)

MARINATED OLIVES | 8
Orange, thyme and garlic infused (V, GF, DF)

SCALLOPS | 8.5 each
Seared scallops served in the half shell with Mediterranean citrus butter (GF)

ENTREES

SMOKED TROUT SALAD | 26 / 36
Baby gem salad with house smoked trout, boiled egg and caper aioli

SALT & PEPPER SQUID | 24
Citrus aioli, fennel salt and lime

GRILLED SPLIT KING PRAWNS | 32
Garlic, chilli and miso lime butter

FRENCH SALAD | 23
Roasted peppers, anchovies, capers and buffalo mozzarella (*V)

MAINS

POTATO GNOCCHI | 34
Fricassee of winter mushrooms and potato gnocchi with cauliflower purée (V)

SEAFOOD LINGUINE | 44
Mediterranean seafood linguine, prawn, mussels with tomato, garlic, lemon and chilli (DF)

PAN-FRIED DORY | 42
Pan-fried dory with poached kipfler potatoes and Provençal dressing (GF, DF)

BEEF OSSO BUCO | 35
Printanière style with polenta and Parmesan (GF)

DUCK CONFIT | 39
Sarladaise potato, butternut squash purée and spiced cherry jus (GF)

TWICE COOKED PORK BELLY | 39
Buttered savoy cabbage and charcuterie sauce (GF)

STEAK FRITES | 48
Pinnacle sirloin MBS+2, café de Paris butter, red wine jus and French fries (*DF)



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SIDES

POMME FRITES | 14

French fries with aioli (V, DF)

POMME PURÉE | 14

Parisian style mashed potatoes (V, GF)

COS LETTUCE SALAD | 14

Baby cos lettuce, buttermilk dressing, spring radish and herbs (V, GF)

BAKED DUTCH CARROTS | 12

Pistachio dukkah (V, GF)

STEAMED BROCCOLINI | 14

Steamed broccolini with burnt butter and almonds (V, GF)

DESSERT

CHOCOLATE & SALTED CARAMEL TART | 18

Served with crème fraîche

VIEW CRÈME BRÛLÉE | 16

Strawberry compote and biscotti (*GF)

STEAMED GINGER & DATE PUDDING | 17

Candied mandarin, butterscotch sauce and vanilla ice cream

AFFOGATO | 15

Vanilla ice cream, double espresso, biscotti (V, *GF)

Choose 1 liqueur: Baileys, Amaretto, Kahlua or Frangelico

SORBET SELECTION | 16

3 scoops with biscotti and berries (V, *GF, DF)

Boysenberry | Orange | Passionfruit

ICE CREAM SELECTION | 16

3 scoops with biscotti and berries (V, *GF)

Choc fudge | Dulce de leche | Strawberry cream

FARMHOUSE CHEESES

Two cheeses | 30 | Three cheeses | 38

Served with fruits, grapes and lavosh (V)

1. Woombye Camembert, QLD

2. Berry's Creek Riverine Blue, VIC

3. Ford Farm Cheddar, UK

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | * - ON REQUEST

*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.

Whilst all care is taken in the preparation of all food, traces may still be found.
