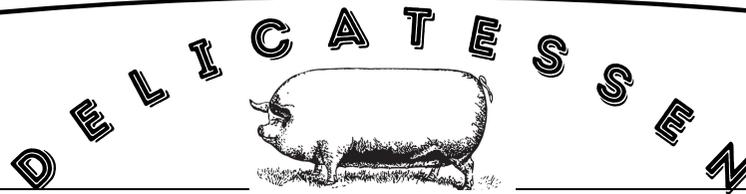


DINNER



MENU

BAR PLATES & CHARCUTERIE

Pissaladière French style onion, olive & anchovy pizza (VO) 14

Pork scratchings (GF) 10

Fat chips, mayonnaise (GF)(VO) 10

Pork & thyme meatballs, blue cheese sauce 15

Chive and Raclette croquettes (V) 12

Baked brie in red wine & garlic, sourdough toast (V)(GO) 16

Chicken liver parfait, sherry gellée, cranberry & almond toast (GO) 17

Charcuterie plate, house pickles (GO) 30

STARTERS / SALAD

Gin cured Tasmanian salmon, dressed fennel & honey mustard (GF) 19

Prawn & salmon fish cakes, dill mayonnaise 18

Escargots ½ dozen
au gratin 16
or garlic & walnut butter (GO) 16

Steak tartare, melba toast, free range egg 24

Shallot and goats cheese tart, salad (V) 17

Heirloom tomato & goats cheese salad, fennel, smoked almonds, mint & olive oil (V)(GF) 16

Nicoise salad, green beans, olives, capers, potato, tomato, anchovy & french dressing (GF) (VO) 16

FROM THE POT

Beef cheeks
braised in sherry, mashed potatoes, bacon lardons, sautéed mushrooms 40

Bouillabaisse (French seafood braise)
prawns, crab, salmon belly, scallops, mussels, rouille & sourdough toast (GO) 44

Moules mariniere (1kg of local mussels in white wine & thyme cream sauce)
fat chips (GO) 39

Ratatouille
raclette cheese, salad leaves (V)(GO) 32

FROM THE PAN

Pan roast duck leg & breast, mashed potatoes, truffle and mushroom sauce (GF) 40

Pan roast duck leg & breast, Lyonnaise salad; soft egg, bacon lardons, honey mustard dressing, pickled shallots (GF) 38

Roast salmon fillet, peas, bacon, baby cos, toasted almonds, hollandaise (GF) 39

GF – GLUTEN FREE V – VEGETARIAN
GO – GLUTEN FREE OPTION
VO – VEGETARIAN OPTION

STEAK

Served with fat chips, mixed leaf salad and your choice of sauce or butter. See board for today's available cuts.

Our butters & sauces:
cafe de paris butter | herb & anchovy butter
bearnaise | pepper sauce | blue cheese sauce
extra sauce \$4

SIDES

Warm greens, parmesan, capers, lemon (V)(GF) 12

Cauliflower au gratin (V) 12

Mixed leaf salad, raspberry & shallot vinaigrette (V) (GF) 10

CHEF'S MENU

Let us cook the best of our menu for the table. Shared three courses. See staff for details. 62pp

A 15% surcharge applies on public holidays, Easter Saturday, Christmas Eve and New Years Eve

We source as much of our produce locally as we possibly can, if you are aware of any local suppliers with seasonal produce please let us know!