

Winter 2024

Merritts Creek baguette, butter or Clovely Olive oil

Warmed Toolunka olives with bay and rosemary

Sabine's chicken liver and Grand Marnier pate, toasts, cornichons

Salt and pepper chicken skin crackling

Roquefort brulee, Thulimbah new season quince chutney, fig and walnut toast

Arancini portobello mushroom and gorgonzola

Beignets, Okonomiyaki style with Japanese BBQ, kewpie, sesame, crisp bacon, furikake, ginger

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Tempura Export extra large Coffin Bay oysters, green apple and avocado salsa black caviar

Rare locally grown 'Ayles' Nameko mushrooms and Dandenong native enoki tossed garlic butter finished on sour dough toast, Taleggio cream, fresh picked basil

Ocean trout rilette, house made brioche bun, cucumber pickles

Crisp fried Zucchini flowers with ricotta, pumpkin, parmesan mozzarella

Prawn mousse stuffed tofu crisp fried and finished with an intense garlic sesame sauce

Fougasse ...house made flat bread topped with Mortadella, roasted tomatoes, basil and parmesan crush, Persian feta, parsley oil

Coquilles St Jacques... Abrolhos scallops, brandy soubise, gruyere and fried Tenterfield guanciale

Escargots ... slow cooked snails, Cognac, cream and parsley, brioche soldiers, bay

Qld prawn and celeriac remoulade, cos lettuce, dill and Hampton lime emulsion sauce

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Twice baked blue swimmer crab souffle' Gruyere cheese, Qld Mantis shrimp bisque, baguette

Banyard goose and mushroom pithivier, pearl barley risotto, spinach cream and crushed Shumlane walnuts

Cassoulet... traditional rich stew with duck Maryland, Toulouse sausage, white beans and wine, herb crumb and baguette

Steak Frites... Oakey export 300g rib fillet, fries and green salad, served with a bearnaise sauce

Compressed pork belly, Midnight Beauty grapes, Pink Lady apples, Dutch carrots, ginger wine cream

Duck breast, Ravensbourne blueberry and cumquat sauce, beetroots, beluga lentils, Dutch cream mash

Slow cooked lamb shanks in red wine, baked Tuscan eggplant, green beans, red wine reduction

Pan fried Qld Fingermark snapper, Tin Can Bay prawns with Pernod, capers, dill, cream and lime, red chats, roast fennel

Fish and chips... Fresh Qld sweet lip in a crispy rice tempura with hand cut chips, tartare, pickles and lime

Roasted Jap pumpkin, white bean puree, mushroom, local walnut and brussels sprout sourdough crumb

...Sides...

Mark's new season Hampton Dutch Cream potatoes with butter and mint

Gowrie green beans tossed with Persian feta, garlic and roasted almonds

Fresh seasonal lettuce and radicchio with pear, nuts and seeds, parmesan with an orange and fennel dressing

Fries with smoked salt flakes, lemon and pickle juice aioli

Black coconut dahl, garlic yogurt, mint, saltbush, pickled currants