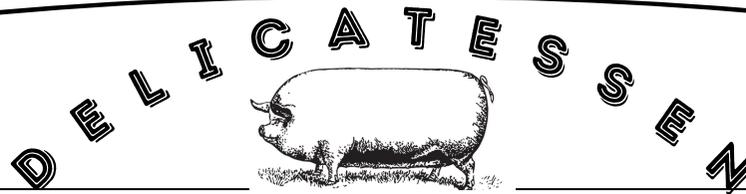


# DINNER



# MENU

## BAR PLATES & CHARCUTERIE

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

**Pork scratchings** (GF) 10

**Fat chips**, mayonnaise (GF)(VO) 11

**Pork & thyme meatballs**, blue cheese sauce 16

**Chive and Raclette croquettes** (V) 12

**Baked brie** in red wine & garlic, sourdough toast (V)(GO) 17

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

**Charcuterie plate**, house pickles (GO) 35

## STARTERS / SALAD

**Gin cured Tasmanian salmon**, dressed fennel & honey mustard (GF) 21

**Prawn & salmon fish cakes**, dill mayonnaise 20

**Escargots** ½ dozen  
au gratin 18  
or garlic & walnut butter (GO) 18

**Steak tartare**, melba toast, free range egg 26

**Shallot and goats cheese tart**, salad (V) 18

**Heirloom tomato & goats cheese salad**, fennel, smoked almonds, mint & olive oil (V)(GF) 17

**Nicoise salad**, green beans, olives, capers, potato, tomato, anchovy & french dressing (GF) (VO) 18

## FROM THE POT

**Beef cheeks**  
raised in sherry, mashed potatoes, bacon lardons, sautéed mushrooms 42

**Bouillabaisse** (French seafood braise)  
prawns, crab, salmon belly, scallops, mussels, rouille & sourdough toast (GO) 48

**Moules mariniere** (1kg of local mussels in white wine & thyme cream sauce)  
fat chips (GO) 42

**Ratatouille**  
raclette, salad leaves (V)(GO) 37

## FROM THE PAN

**Pan roast duck leg & breast, mashed potatoes**, truffle and mushroom sauce (GF) 46

**Pan roast duck leg & breast, Lyonnaise salad**; soft egg, bacon lardons, honey mustard dressing, pickled shallots (GF) 44

**Roast salmon fillet**, peas, bacon, baby cos, toasted almonds, hollandaise (GF) 40

GF – GLUTEN FREE V – VEGETARIAN  
GO – GLUTEN FREE OPTION  
VO – VEGETARIAN OPTION  
ANY DIETARY REQUIREMENTS

## 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 | bearnaise | pepper sauce | blue cheese sauce  
escargot butter \$12  
extra sauce \$4 bread \$5

## SIDES

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

Cauliflower au gratin (V) 12

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

Pear, walnut & blue cheese salad (V) 14

## CHEF'S MENU

**Let us cook the best of our menu for the table. Shared three courses. See staff for details. 68pp**

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!**