

Winter 2010

Entree

Duck, armagnac & apple terrine with sweet muscat vinegar pickled red witlof 19

Confit Berkshire pork belly with parsnip, pear & fennel veloute, black garlic & apple balsamic 19

El Gato - our platter of select spanish morsels - 19

Pot of spring bay mussels, coffin bay clams & sea urchin roe, with chilli, saffron & dill 19

Goats curd & allium tart with pomelo & blood orange jam 18

Main

Clare Valley eye fillet of beef with pink peppercorn & marjoram roasted jerusalem artichoke & tipico glaze 34

Spear Creek Dorper lamb rump, served medium rare, with braised black & savoy cabbage, guanciale & jus 34

Housemade pumpkin gnocchi with pistachio, sage & ashed chevre 27

Eggplant, porcini & lentil ragu with fresh ricotta, basil & asiago on baked polenta 27

Duck breast with french summer harvest chanterelles & truffled duck leg agnolotti 34

On the side 8

chats roasted with lemon thyme | spinach | cauliflower & hazelnuts