

## *Entrée*

*Soup of the day* \$9.50

### *House-made Pappardelle Pasta*

Free-range, whole egg pasta with chorizo, green beans, bacon and tomato salsa, basil and parmesan

Entrée \$12.50 Main \$20.00

### *Duck and Foie Gras Parfait*

accompanied by red wine and citrus cabbage with walnut paste and crusty sourdough house baked bread, truffle and balsamic salad

\$16.00

### *Warrenmang Antipasto Plate*

Housemade charcuterie, cheese, and game

\$22.00 (for 2 people)

### *Brie Fondue*

Red wine and herb baked Brie fondue with grissini and crusty bread

\$15.00

## *Mains*

### *Blue Eye Cod & Winter Vegetable Pie*

Topped with puff pastry and served with a tossed garden salad \$19.50

### *House-made Parsley and Lemon Gnocchi*

Sautéed parsley and lemon gnocchi with Asian mushrooms,  
Wagyu, lemon and sage beurre noisette  
\$22.00

### *Thai Massaman Lamb Curry*

With coconut rice, Asian vegetables and roasted cashew nuts  
\$22.00

### *Orange Cured Roasted duck*

Orange cured and twice roasted duck on sautéed courgette, pinenut  
and Pyrenees double smoked bacon hash with exotic mushrooms and  
cognac jus \$28.00

### *Grilled Terrarossa grain fed Angus sirloin*

Open focaccia of grilled Terrarossa sirloin 150g  
with shoestring fries roasted garlic aioli  
and red wine onion jam \$26.00

### *Sides* - \$7.50

Shoestring fries  
Rocket salad with house dressing  
Sautéed Asian vegetables with onion confit

*Dessert*

*Freshly baked Sticky Date Cake*

With traditional butterscotch sauce and double cream  
\$11.00

*Sable biscuit and Lemon Sabayon Tart*

with mascarpone and thick vanilla cream  
\$11.00

*Dark Chocolate Fondant*

with white chocolate and mint ice-cream  
\$11.00

*Midori and Lime Pannacotta*

with compressed melon salad and toffee shards  
\$11.00

*Cake of the Day*

with fresh cream or ice cream  
\$9.75

please ask your waiter for today's selection