



# Origins

Homemade bread, dukkah, balsamic, olive oil  
Char grilled garlic foccacia

6 / 9 basket  
7.5

## ENTREES

Spiced butternut soup, snow crab, coconut cannelloni ✦ 18

Seared ocean trout, white anchovy, Jamon Iberico, fennel,  
tomato cloud, sauce vierge ✦ 24

Braised pig head, seared scallop, carrot, pea dressing, pigs ear crisp 22

Poached Partridge ballotine breast, roasted leg, mushroom mousse,  
foie gras, parsnip 30

Duck liver and foie gras parfait, toasted brioche, rhubarb compote, game chips 23

## REFRESHERS

Apple sorbet 🌿 ✦ 4.5

Ginger beer sorbet 🌿 ✦ 4.5

♥ low fat ♣ low carbohydrate 🌿 vegetarian ✦ gluten free

Some dishes may contain nuts / nut products. Please advise if we can assist with dietary requirements.



## MAINS

Black angus beef fillet, potato pavè, smoked quail eggs, four onion, bone marrow croquette	41
Pan fried barramundi, salt cod brandade, verjuice and saffron emulsion, smoked scallop †	38
Roast duck breast, confit leg pithiver, puy lentil ragout, creamed celeriac, oyster mushroom	39
Roasted rabbit leg, poached loin, braised red cabbage, petit vegetable, smashed peas †	41
Seared salmon, 12 hour braised boneless oxtail, veal sweetbread beignet, beetroot purée †	48

Vegetarian options on request

## SIDES

Hand cut chips, Blakes ketchup	12
Steamed broccolini, goats cheese	12
Mesculin greens, champagne dressing	12

## DESSERTS

Honey crème brulee, honey comb ice cream, banana, peanut butter powder	15
Passionfruit soufflé, minted yoghurt sorbet, praline dust	15
Vanilla pannacotta, raspberry jelly, lemon curd, rhubarb parfait	15
Chocolate fondant, milk sorbet, white chocolate cannelloni	15

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## CHEESE

Rouzaire Brillat Savarin	20
Taking its name from the famous 18th century French food writer Brillat Savarin this extravagant triple cream cheese was originally conceived in the 1950's by Pierre Androuet. Made from whole full cream milk and crème fraiche, its dense creamy texture slowly ripens due to the fluffy white mould.	
Queso de Manchego	20
Spanish ewes milk from the La Mancha region. Exhibits flavours of burnt caramel and Brazil nuts with a lamb roast aroma and a slightly salty finish.	
Cropwell Bishop Stilton	20
England cow's milk cheese exhibits dark chocolate and intense spicy blue flavours with a lasting tangy finish.	
Selection of the 3 cheeses above 3 x 40g	26
All cheese served with quince paste, muscatels, fresh pear & crackers	

## DESSERT WINE

	Bottle	Glass
Trentham Estate Noble Taminga	39	7.5
Rymill June Traminer Riesling (375ml)	39	8.5
Tim Adams Botrytis Riesling	48	9
De Bortoli Noble One (375ml)	65	12.5
De Bortoli Black Noble One (375ml)	74	12.5
Seppeltsfield Cellar No 6 Tokay	60	11

## LIQUEURS COFFEES 16.5

Irish – Irish Whiskey	Origins– Chocolate Liqueur & Frangelico
Roman – Galliano	Jaffa – Cointreau & Kahlua
Jamaican – Tia Maria	Almond Mocha – Amaretto
Mexican – Kahlua	Café Reggae – Rum, Tia Maria & Chocolate
Liqueur Royale – Cognac	Café Oscar – Kahlua & Amaretto