

vat 2

Winter

to start

sourdough , olive oil, balsamic & dukkah	8.5
garlic bread (for 2)	7.5
turkish bread , <u>w</u> 2 dips -pumpkin and cumin & indian spiced beetroot	16
bread plate , olives, chorizo, soft fetta	19
<u>oysters</u>	
natural-lemon	18/35
tempura , asian dipping sauce	19/37
sherry vinegar and shallot	20/39
kilpatrick	20/39
mixed plate	39

small plates

(we recommend several dishes to share)	
soup of the day , with toasted turkish bread	13.5
seared 1/2 shell queensland scallops fennel, orange and mint, mandarin glaze	20
salt & pepper squid , smoked paprika aioli	13.5
terrines of duck and lentils , quince marmalade	16
northwest sand whiting tempura, asian coleslaw, naam jim	14.5
venison carpaccio , caper, rocket, aioli	14.5
pan-fried goats cheese , beetroot & apple	14.5
confit salmon , cucumber, citrus crème fraiche	16.5
garlic prawns , sourdough, lemon	18.5
crab & gruyere croquette indian spiced labne	19.5
sides	
iceberg lettuce with bacon, egg & caper dressing	12
garden salad	9.5
brussel sprouts with bacon	9.5
brocollini & cheese sauce	9.5
roast pumpkin and sweet potato with burnt butter, garlic yoghurt	9.5
fries- sweet chilli & sour cream	9.5

big plates

fish of the day	m/p
please see your waitperson	
veal cutlet, truffled polenta	39
asparagus, tomato fondue, porcini mushroom	
twice baked souffle	30
zucchini, fetta and pine nuts, chick pea, saffron and preserved lemon tagine	
roasted chicken maryland	36
cassoulet, pancetta, broccolini , and fresh garden peas	
coconut braised duck	38.5
red curry, lemongrass and galangal aromats kaffir lime scented rice, green pawpaw pickle	
saupiquet crusted rack of lamb	38
basil mash, cauliflower & cummin, redcurrant and mint sauce	
seafood platter (for 2)	120
grilled marron, tempura whiting, natural & kilpatrick oysters, sourdough, salad, chilli mussels, chilli salt squid grilled 1/2 shell scallops & garlic prawns	
slow braised beef tortellini	32
courgettes, tomato, thyme, reggiano and rocket	
300gm scotch fillet	39
celeriac and potato puree, broccolini, confit shallots and a red wine sauce <u>with</u> grilled capel marron	65

desserts

buttermilk panna cotta px jelly, samosa pastry & kulfi ice-cream cone	14
vat pavlova lemon curd, strawberries, kiwi & coulis	13
quince & muscatel bread & butter pudding thick vanilla custard, butterscotch ice cream	14
chocolate tart chocolate sorbet, double cream, chocolate macaroon	14
ice cream - by the scoop <u>w</u> homemade honeycomb	3.5
cheese board -quince, bread & muscatels mauri gorgonzola cows milk from italy buch d'affinos cows milk from france healys pyengana cheddar cows milk from tasmania 1 cheese 18 - 2 cheeses 23 - 3 cheeses 28	