



SAMPLE MENU

Entrees

Charcuterie of Robert's Pate, Parma Ham, Chicken Terrine, Salami, Rillettes, Mortadella, Pickled Vegetables, Radish, Eshallot Jam and Croutes

Crumbed Zucchini Flowers Stuffed with Herbed Goat Cheese, Tomato Relish

House Smoked Plump Partially Deboned Quail, Cassoulet of Beans, Cotechchino, Baby Vegetables, Jus

Baked Figs Filled with Gorgonzola Wrapped in Prosciutto with a Petite Salade and Gorgonzola Cream

House Made Linguini Served with Fresh Pippis and Lemon Veloute.

Salade of Burrata, Rocket, Pomegranate, Ripe Ox Heart, Basil Oil Dressing

Pané Lamb Brains with Celeriac and Carrot Remoulade, Garlic, Lemon and Baby Caper Butter Sauce

New Season Asparagus Tart with Cherry Truss Tomato, Asparagus Spears, Leek Cream, Parmesan.

Mains

Market Fish, Taramasalata, Broccolini, Chive Beurre Blanc.

Mixed Grill of Lamb, Baby Artichokes and Courgettes 'Barigoule', Rosemary Jus.

Twice Roasted Duck, Braised Red Cabbage, Speck and Peas, Orange Glaze.

"Little Hill Farm" Chicken, Cavatelli, Spring Peas and Broadbeans, Jus Gras.

Roast Pork Belly, Apple and Morcilla Tart, Parsnip Puree, Pork Jus.

Slow Cooked Beef Short Rib, Roasted Jerusalem Artichokes, Shitake Mushrooms, Red Wine Jus.

Noisette of Venison, Turnip 'Ecrasse', Kipfler Potato, Quince Jam, Game Jus

Sides

Salade of Mixed Leaves, Tarragon Vinaigrette \$9

Steamed Vegetables, Olive Oil \$9

Pomme Frites \$9

Small Bowl of Local Marinated Olives \$4

2 course \$100 per person and 3 course \$130 per person

Minimum 2 courses. Saturday dinner, 3 courses only

