

## **Entrée**

Port Stephens oysters pickled ginger salsa.  
\$27

Sumac cured ocean trout, baby herb salad, basil & eggplant sorbet, tumeric mussel reduction.  
\$21

Port & cinnamon spiced pork fillet, tempura asparagus, pomegranate reduction.  
\$21

Twice baked prawn souffle, saffron remoulade, eschalot, watercress & sea scallop salad  
\$23

Confit duck & soba noodle salad, coriander, snow peas, wakame, banana chilli & shallots dressed with hoi sin.  
\$22

Swiss brown mushroom tart, rocket & Persian fetta, cabernet & cardamon reduction, walnut pate.  
\$19

Blue swimmer crab & coconut ravioli, lemon pepper buerre blanc, olive & sorrel salad  
\$21

## **Main**

Market fish, coconut scented rice, wok tossed broccolini, shallots & banana chillies, mirin dressing with caramelised lime.

\$39

Charred beef fillet, parsnip puree, asparagus, truffled tomato concasse & Shiraz glaze.

\$42

Barbecued Indian marinated spatchcock, cavlo nero, mustard spiced kipfler potatoes & Semillon jus.

\$38

Charred lamb loin, caramelised eschalot filled baby pumpkin, exotic mushroom ragout & broccolini.

\$39

Duck breast studded by juniper berries, braised red cabbage, snake beans, glazed carrots, crisp pancetta & leek oil

\$43

Roasted butternut pumpkin & sage cannelloni, sauteed cavlo niro, pecorino cheese & petit herb salad.

\$30

## **Additions**

Pistachio dukkah salted chat potatoes.

\$7.5

Burnt almond buttered greens.

\$7.5

Rocket, pear, pinenut & "Binnorie" fetta salad, blood orange emulsion

\$7.5

## **Dessert**

White chocolate crème brulee, candied mandarin & raspberries.  
\$16

Selection of homemade ice creams & sorbets accompanied by Persian pashmak.  
\$16

Chocolate indulgence, bitter chocolate tart, chocolate pot, dark chocolate mousse sided by an apricot and orange chutney.  
\$21

Caramelised bethonga pineapple, verjuice & blood orange ice cream, brandy snap cone.  
\$19

Infuzion cheese plate, a selection of local & imported cheeses, fig paste, “Ozmack” olives, Muscatels, Crisp lavoush.  
\$28

## Degustation

Roma tomato consume, basil oil & crab tian

Schewan seared king prawns, wok tossed greens on a bed glass noodles with a honashie broth

Duo of sorbet

Nulkaba barbecued quail filled with eschalot & thyme farce, spiced kipfler potatoes, cavlo nero & Semillon jus

Veal medallion, porcini pate, broccolini, jus & guava whisky reduction.

Bitter chocolate tart with an apricot & orange chutney, drizzled by a Shiraz reduction.