

## MENU

<b>- Oysters Natural</b>	<b>½ Doz. 14.5</b>	<b>Doz. 24.5</b>
<b>-Vine Wrapped Sardines w/ shredded cabbage salad &amp; almond skordalla</b>		<b>18.0</b>
<b>-Thai Squid Salad</b>		<b>19.0</b>
<b>-Taste Plate ( for 2 )</b>		<b>30.0</b>
<b>-Marinated Quail w/ parsley, pinenut &amp; current salad</b>		<b>19.0</b>
<b>-Cream of Parsnip Soup w/ blue cheese &amp; parsnip chips</b>		<b>10.5</b>
<b>-Seared Kangaroo Fillet w/ mulled wine &amp; kipfler potatoes</b>		<b>30.0</b>
<b>-Atlantic Salmon w/ salsa verde &amp; asparagus</b>		<b>28.0</b>
<b>- Fresh Local Rabbit Pot Pie w/ seasonal vegetables &amp; mash</b>		<b>28.5</b>
<b>-Grilled Scotch Fillet w/ wild mushroom ragout &amp; cajun potatoes</b>		<b>29.0</b>
<b>-Winter Green Rotollow w/ rocket walnut salad &amp; white balsamic dressing</b>		<b>26.0</b>
<b>-Beer Battered Flathead w/ home cut wedges, salad &amp; tartare</b>		<b>29.0</b>
<b>-Seafood Bouillabaisse w/ crusty bread</b>		<b>30.0</b>

## **Sweet Things**

- Steamed Rubarb Cake w/ crème fraiche 15.5**
- Whisky Chocolate Cake w/ port infused figs  
& ice cream 16.5**
- Lemon Syrup Cake w/ double cream 15.5**
- Coffee & Tia Maria Panna Cotta 15.5**
- Liqueur Affogato 16.5**
- Local Cheese Plate w/ wine poached pear 18.5**