



Dinner Room Service Menu Available: 1800 – 2130 Call: 300 to order

To Start

Borscht Soup sour cream, dill, rye sippets	13.25
Salad Caprese bocconcini, heirloom tomato, sponge, olive, balsamic, basil (v)	22.75
Smoked Quail Breasts chanterelle & asparagus risotto, mascarpone, nasturtium	24.75
Caesar Salad Romaine lettuce, Grana Padano D.O.P, crouton, poached hen's egg, prosciutto, anchovy	20.75
Pea Panna Cotta whipped goats cheese, pickled radish, pea tendrils, cucumber, toasted pistachio (v, gf)	22.75

Oysters

Natural 'Mignonette' eschallot, red wine vinegar, black pepper (gf, df)	Half 20.75	Doz 37.00
Natural smoked lemon granita (gf, df)	Half 21.75	Doz 38.00
Poached in red curry & kaffir lime sauce, crispy shallot	Half 21.75	Doz 38.00

To Follow

Lamb Cannon herb crust, organic white polenta, tomato fondue, black olive jam	37.25
Ocean Trout lotus root, daikon, oysters, dashi stock, crackling, sea succulents (gf, df)	34.00
Smoked Cod Kedgeree Arancini quail egg, crushed peas, pea tendril, mild curry sauce	34.00
Duck Breast confit leg, Sarladaise potatoes, baby spinach, poached rhubarb, port wine jus	37.25
Beetroot Gnocchi wild mushrooms, spinach, pine nuts, Persian fetta, beurre noisette (v)	27.00
Gippsland Beef Eye Fillet Steak 200g fried kipfler potatoes, mixed garden salad, your choice of: garlic butter, wild mushroom sauce, red wine jus or peppercorn sauce (gf)	37.25
Gippsland Beef Scotch Fillet Steak 200g fried kipfler potatoes, mixed garden salad, your choice of: garlic butter, wild mushroom sauce, red wine jus or peppercorn sauce (gf)	34.00

On The Side

Chorizo seared corn & tomato salad, avocado oil (df)	7.00
Red Quinoa roast pumpkin, parsley, preserved lemon (v, gf, df)	7.00
Broccolini anchovies, toasted almonds (gf)	7.00

To Finish

Chocolate & Passionfruit Brownie mango sorbet	15.25
Lemon Citrus Tart Chantilly cream, raspberry coulis	15.25
Selection of local and imported cheeses condiments, cheese biscuits (gluten-free cheese biscuits are available on request)	20.25