

SAMPLE MENU

Entrees

Baked Figs filled with Gorgonzola wrapped in Prosciutto
with a Petite Salade and Gorgonzola Cream

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

Crumbed Zucchini Flowers filled with Herbed Goat Cheese,
Tomato Relish and Petite Salade

Partially De-Boned House Smoked Quail, Peach,
Orange and Hazelnut Salad, Molasses Dressing

House Made Linguini, Tossed with Clams,
Lemon Velouté, Fresh Chives, Parmesan

Salade of Burrata, Rocket Leaves, Oxheart Tomato, Basil Oil Dressing

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

New Season Leek Tarte with Cherry Truss Tomato,
Leek Cream, Parmesan

Mains

Pan Fried Market Fish, Fennel and Radish Salade, Sauce Escabeche

BBQ Cowra Lamb, Spätzle, Sheeps Yoghurt, Jus

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

Butterflied Spatchcock "Scarpariello", Olives, Capers, Gremolata, Fresh Pear

Roasted Pork Belly, Parsnip Puree,
Glazed Onions, Sauce Charcutière

Slow Braised Beef Short Rib,
Charred Fioretto, Red Wine Jus, Bearnaise

Sides

Small Bowl of Local Marinated Olives \$4

Salade of Mixed Leaves with Tarragon Vinaigrette \$12

Steamed Vegetables with Olive Oil \$12

Pomme Frites \$12

