



## *AUTUMN LUNCH MENU*

*Tarago River marinated olives \$9*

*Freshly shucked oysters, banyuls vinegar, pink pepper MP*

*Pita bread, baba ghanoush \$3 per person*

*Jerusalem artichoke soup*

*calvados crème fraiche \$5.5 taste / \$13*

*Textural salad of beetroot, chickpea, pistachio and fromage de chèvre*

*golden raisins and orange \$15*

*Cured Spanish mackerel*

*potatoes in ink, confit lemon, horseradish \$17*

*Morcilla and cornmeal crumbed pig's head*

*salted cucumber, sour cherries \$17*

*MYO boeuf tartare*

*confit yolk, shallot jam, caper salt \$20 / \$35*

*Pan fried potato gnocchi*

*forrest mushrooms, thyme crumble, creamed leeks, quark \$22/\$30*

*Risotto*

*cauliflower, pecorino Romano, brown onion consommé \$20/27*

*Pan roasted blue cod*

*fried clams, braised king browns, avocado \$42*

*Glenloth chicken leg*

*braised gem lettuce, green strawberry and kohlrabi aigre doux \$37*

*Confit Flinders Island lamb shoulder*

*globe artichokes, sweet and sour carrots, smoked almonds \$36*

*Char grilled 300g full-blood Wagyu rump (7+ score)*

*smoked bone marrow, chimichurri, pickled garlic \$39*

*...and a little something extra*

*bitter leaves, herbs, honey and mustard vinaigrette \$9.5*

*sautéed brussel sprouts, gypsy speck, maple syrup \$9.5*

*roasted kipfler potatoes, Monterey Jack cheese, garlic, oregano \$9.5*



**DESSERT**

*Mess of pear and smoked hazelnuts, licorice, laphroaig* \$16.5

*Violet crème brûlée, passionfruit caramel, passionfruit crispies* \$15

*Bitter chocolate parfait, salted macadamia, chocolate cake, caramel* \$17

*Brioche pain perdu, baked figs, crème fraîche, honeycomb* \$16.5

*Nougat, pistachio or almond* \$4.5

*Biscotti* \$1.5

*Hand-made Gânache chocolates* \$2.5

**Dessert Wine**

2011 Frogmore Creek Iced Riesling	Coal River, Australia	12
2011 Patrizi Moscato d'Asti	Piedmont, Italy	13
2009 Château Filhot 2eme Cru Semillon, Sauvignon Blanc, Muscadelle	Sauternes, France	16

**CHEESE PLATE (150g) \$28.5**

**Haxaire Munster      Alsace, France**

*This traditional cows' milk cheese from the Vosges mountains of Northern France was once known as 'white meat' by the monks who developed it. It is matured for two months in humid mountain cellars where the rind is regularly washed in brine. Famous for its pungent smell and sticky orange rind, the interior has a fine soft and smooth consistency, with a creamy and slightly sweet flavour.*

**Quickes Goats' Cheddar      Devon, England**

*Made only in summer months, this new cheese is made to a recipe especially created by Mary Quickie, long time cheddar maker. The pale colouring is typical of goats' milk cheeses due to the lack of carotene in their milk.*

*It has a slightly crumbly texture typical of cheddars with a creaminess brought in by the goats' milk.*

*This product is made using vegetarian rennet.*

**Rogue Special Reserve Blue      Oregon, USA**

*This rare blue cheese is hand-made at Rogue Creamery for only a few weeks each year during the autumn equinox, when the creamery's single herd of Brown Swiss and Holstein cows are at the end of their natural lactation cycle.*

*Their rich, concentrated milk is infused with the esters of native grasses, hops, clover, blackberries and wild herbs that grow in the lush grazing pastures beside the Rogue River. After the young cheeses have been salted and pierced, they are hand wrapped in local Syrah vine leaves macerated in pear brandy, then ripened in the dairy cellars for at least three months.*

**Port / Tawny**

2005 Magalhães Late Bottled Vintage Port	Douro, Portugal	12.5
NV Penfolds 'Grandfather' Rare Tawny	Regional, South Australia	15