

### Entrée

Seafood consommé with crab dumplings	\$ 18
Whole scampi, gnocchi & beurre blanc	\$ 24
Salt and pepper squid, coriander dipping sauce & papaya salad	\$ 22
Scallops wrapped in pancetta with saffron spaghetti, leek & garlic butter	\$ 22
Twice cooked pork belly, pear chutney, apple puff & jus	\$ 21
Seared king prawns, sweet corn and basil risotto cake, tomato coulis	\$ 24
Zucchini soufflé, roasted baby beetroot and red wine caramel	\$ 17
De-boned Jurassic quail marinated in honey & soy with pickled vegetables & sesame dressing	\$ 21

### Main Course

Vegetarian spring rolls, couscous salad & chilli jam	\$ 28
Barramundi fillet, roasted kipflers & chorizo, zucchini sauce	\$ 35
Atlantic salmon fillet, coconut & star anise broth, asian greens & jasmine rice	\$ 34
King prawns on saffron risotto	\$ 35
Marinated lamb rump, autumn greens, bacon, tomato and rosemary jus	\$ 36
Eye fillet of beef, Boulanger potatoes, spinach, aioli & port jus	\$ 36
Slow roasted duck, spiced pears, bok choy, lemon & honey sauce	\$ 35

*Each main course is served with complimentary bread & steamed vegetables*

### Dessert

\$ 14

Vanilla & star anise crème brûlée with almond crisp
Chocolate biscuit pudding with hazelnut ice cream
French meringue nest topped with mixed berries & vanilla ice cream
Almond canoli filled with passionfruit cream & vanilla poached strawberries
Blueberry clafoutis, vanilla ice cream

### Chocolat à boire Suisse - \$5

Swiss hot drinking chocolate with Callebaut chocolate shavings

### Henri's Cheese Selection: served with freshly baked lavosh

**1 cheese \$11.5, 2 cheeses \$17.5, 3 cheeses \$25.5**

Delice de Bourgogne – white mould, cows milk, triple cream cheese from Burgundy, France

Beaufort – cows milk cheese sourced from high in the French Alps. Has a fragrant, nutty flavour

St Agur – cows milk blue from the Rhone Alps, France. It has a firm, creamy texture with a mild sweet finish