

Entrée

Roast chestnut soup, crème fraîche	\$ 20
Tempura vegetables, coriander chutney	\$ 21
Black mussels in white wine & chilli jam	\$ 24
Sauté king prawns, lemon infused pasta, vanilla & sauterne sauce	\$ 24
Seared scallops on the 1/2 shell, pork & peanut caramel	\$ 23
Twice cooked pork belly, braised fennel & caramelised apple sauce	\$ 23
Beef medallion in prosciutto with creamy polenta, mushrooms & jus	\$ 22
Marinated quail, glass noodles & asian dressing	\$ 23

Main Course

Roasted autumn vegetables, pasta & pesto scroll	\$ 32
Morel mushroom risotto, white truffle oil, shaved parmesan	\$ 32
Atlantic salmon fillet, sauté greens, kipfler potatoes & sauce béarnaise	\$ 36
Blue Eye Cod, rice pilaf & mild curry	\$ 36
Marinated lamb rump, spiced puy lentils & jus	\$ 36
Eye fillet of beef, potato galette, foie gras butter & red wine jus	\$ 38
Pork loin cutlet on braised red cabbage with crumbed apples & crackling	\$ 38
Slow roasted duck, poached pear, honey & lemon sauce	\$ 38

Each main course is served with complimentary bread & steamed vegetables

Dessert

\$ 14

Vanilla & star anise crème brûlé with almond crisp
Brown sugar meringue, candied Clementine & crème fraîche ice cream
French apple tart, rhubarb ice cream
Lemongrass & ginger pannacotta, caramelised pear & canoli
Strawberry crepes, crème anglais & vanilla bean ice cream
Individual chocolate ganache tartlet, salted caramel & hazelnut ice cream

Henri's Cheese Selection: served with freshly baked lavosh

One cheese - \$ 11.5, Two cheeses - \$ 17.5, Three cheeses - \$ 25.5

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

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

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