

**Choice of two courses 39.5pp or three courses 45pp**  
w/ a complementary glass of wine (no exceptions)

**ENTRÉE**

**3 Oysters of the Day**

**Fresh Gippsland Asparagus**  
Served w/ crispy prosciutto,  
mustard vinaigrette dressing & shaved grana

**W.A. Sardines**  
Flat boned & crumbed in ciabatta herb & lemon  
crust with Italian tomato & basil

**Port Lincoln Calamari**  
lightly floured served w/ garlic aioli, wild raquette and shaved grana

**MAIN**

**Crispy Confit Duck Leg**  
served w/ roasted sweet potato puree, fresh asparagus, roasted hazelnut & duck jus

**Risotto of the Day**

**Fish of the Day**

**Berkshire Crispy Pork Belly**  
Served w/ Asian slaw & red wine jus

**DESSERT**

**Vanilla Crème Brûlée**  
w/ crushed berries, marshmallow & persain fairy floss

**Apple, Rhubarb & Raspberry Crumble**  
w/ almond biscuit crumb & vanilla ice-cream

**Gorgonzola**  
served with quince paste, dried apricots & Lavosh