



To Begin

Point Tasting Plate

Confit of ocean trout, quail and mushroom pithivier and cold pressed vegetable terrine

Twenty-seven dollars

Confit of Ocean Trout

Fennel and citrus salad, herb and caper infused olive oil

Eighteen dollars

Quail and Mushroom Pithivier

Folded in a puff pastry parcel with Porcini mushroom fricassee

Nineteen dollars

Prawn and Scallop Tian

Nest of lightly pickled vegetable shavings, rice vinegar, mandarin dressing

Nineteen dollars

Barilla Bay Oysters

Banyul and eschallot dressing, herb crusted and smoked tomato compote

Eighteen dollars

Roasted Roma Tomato Soup

Infused with soft herbs and garlic with goat cheese and olive croûte

Ten dollars

Salmon Consommé

Steamed salmon and prawn, poached quail egg, saffron threads

Twelve dollars

Cold Pressed Vegetable Terrine

Wild rocket and endive salad, basil olive oil and parmesan wafer

Seventeen dollars



Main Course

Highland Venison

Roasted eschalots, mushrooms, green pea risotto and shiraz glaze

Thirty-seven dollars

Chicken Balantine

T ruffle scented potato purée, wilted spinach and pistachio butter

Thirty-four dollars

Sautéed Beef Tenderloins "Diane Style"

Flambéed in brandy, red wine jus, cream

At the table \$47 from the kitchen \$38

Moreton Bay Bug and Prawn Flambé

Spicy coconut and banana curry finished with Pernod

At the table \$49 from the kitchen \$41

Parmesan Crusted Blue Eye Trevalla

Young leek ragout, tomato and tarragon

Thirty-six dollars

Breast of Duck

Oven roasted vegetables, braised puy lentil, proscuitto crisp

Thirty-six dollars

Fillet of Pork

Cheese polenta, onion marmalade, kidney beans and pan jus

Thirty-six dollars

Macquarie Harbour Ocean Trout

Topped with scallop mousseline, folded in savoy cabbage and
champagne sabayon

Thirty-four dollars

♣ Pipers Brook Pinot Gris competition /please ask staff for further details

Restaurant Manager

Vernon Green

Chef de Cuisine

William Espie

Set menu available on request



To Complete Your Experience

Vanilla and Raspberry Brulee

Black berry swirl ice cream, almond tuille

Fifteen dollars

To accompany we suggest De Bortoli Noble One Botrytis eleven dollars per glass

Rich Chocolate and Three Nut Iced Parfait

Cointreau Anglaise, King Island cream

Fifteen dollars

Lemon and Lime Tart

Citrus salad, crème fraiche

Fifteen dollars

To accompany we suggest Wellington ice Riesling eleven dollars per glass

Brazilian Coconut Man Jar

Caramelized snow egg, cherry compote

Fifteen dollars

Crepes Suzettes

For two

Flambéed with brandy orange liqueur, served with King Island cream and ice cream terrine

At the table – Twenty two dollars

Premium Island Cheeses

Bruny Island mature cheddar, King Island Strait blue, Tasmanian Isle Signature brie, walnut bread and dried condiments, poached pear and lavosh

1 cheese Nine dollars

2 cheese Eleven dollars

3 cheese Eighteen dollars

To accompany we suggest Grandfather Port Fifteen dollars per glass