

<i>Appetiser</i>		<i>Main</i>			
<b>Amuse Bouche - Complimentary</b> cauliflower, parsnip & truffle soup, chives (v, gf)		<b>Seared Duck Breast,</b>		<b>49</b>	
<b>Foccacia,</b>	<b>10</b>	confit duck leg bonbon, butternut pumpkin puree, pistachios, spiced blackberry sauce			
from the wood fire oven, EVOO, balsamic (v)		<b>Angus Beef Fillet, Chargrilled,</b>		<b>69</b>	
<b>Wagyu Bresaola,</b>	<b>18</b>	herb crusted bone marrow, asparagus, potato puree, shallot jus			
green Sicilian olives (gf, df)		<b>Quail Ballotine,</b>		<b>48</b>	
<b>Oyster,</b>	<b>12ea</b>	filled with truffle & chicken farce, 5 spice confit & fried quail legs, leek & mushroom, parsley puree, chicken jus (gf)			
diced tuna belly, ponzu sauce (gf, df)		<b>Petite Lobster Tail,</b>		<b>59</b>	
<b>Oyster,</b>	<b>6ea</b>	lightly roasted, truffle buttered angel hair pasta, lobster foam			
mignonette, lemon (gf, df)		<b>Ocean Trout,</b>		<b>48</b>	
<i>Entree</i>		with crustacean mousseline encased in zucchini flowers, lightly steamed, creamed potato, Champagne sauce (gf)			
<b>Beef Tartare,</b>	<b>26</b>	<b>Potato Gnocchi,</b>		<b>42</b>	
potato pave, pickled shimeji mushroom, red wine sauce, truffle mayonnaise (gf)		asparagus, sauteed mushrooms, baby spinach, truffle cream sauce, grana parmesan (v)			
<b>Heirloom Beetroot Salad,</b>	<b>23</b>	<i>Grill &amp; Wood Fired</i>			
orange, whipped ricotta & goats cheese, candied walnuts (v, gf)		<b>Wagyu Porterhouse, 350g, MB 9,</b>		<b>160</b>	
<b>Tortellini,</b>	<b>28</b>	truffle creamed potato, red wine jus (gf)			
filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc		<b>Wagyu Steak Special,</b>		<b>MP</b>	
<b>Zucchini Flower,</b>	<b>26</b>	see waiter (gf, df)			
filled with scallop mousseline, lightly steamed, citrus beurre blanc, salmon pearls (gf)		<b>Lamb Shoulder,</b>		<b>89</b>	
<b>Terrine of Confit Duck &amp; Chicken,</b>	<b>28</b>	braised & woodfired, cauliflower puree, gremolata (gf)			
with foie gras & pistachio, apricot gel, parsley mayonnaise, toasted brioche		<b>Seafood du Jour</b>		<b>MP</b>	
		see waiter (gf)			
<i>Vegetables &amp; Salad</i>		<b>Little Truffle</b>	<b>French</b>	<b>Steamed</b>	<b>Roasted Carrots,</b>
		<b>House Salad,</b>	<b>Fries,</b>	<b>Broccolini,</b>	feta, Bower Estate honey, pistachios (v, gf)
		hazelnut vinaigrette (v, gf, df)	aioli (v, gf, df)	confit garlic (v, gf, df)	
		<b>14</b>	<b>12</b>	<b>14</b>	<b>16</b>
<b>Vanilla Panna Cotta</b>	<b>22</b>	<i>Dessert</i>		<b>Affogato</b>	<b>22</b>
variations of berries (gf)		<i>&amp;</i>		Frangelico or Kahlua (v, gf)	
<b>Strawberries 'Romanoff'</b>	<b>22</b>	<i>Cheese</i>		<b>Cheese</b>	<b>29</b>
(v, gf)				selection of local & imported cheeses (v)	
<b>Raspberry Souffle</b>	<b>23</b>				
white chocolate sauce (v, gf)					