

Hunters Quarter

Entrée

Freshly Shucked Salamander Bay Oysters, White Soy, Pickled Ginger, Lime
\$23 / \$38

Warm House Smoked Atlantic Salmon, Spanner Crab, Sweetcorn and Spring Onion Coconut Broth
\$28

Butter Poached Champagne Lobster, Black Barley and Asparagus Ragout
\$36/\$56

Sumac Crusted BBQ Quail, Potato, Sweet Mustard Cress Salad, Truffled Quail Egg
\$27

Shaved Parma Proscuitto, Truffle Pecorino, Caramelized Quince, Shallot Crisps
\$28/\$38

Saffron Ravioli, Goats Ricotta, Jerusalem Artichokes, Semi Roasted Kumatos, Herb Olive Oil
\$24/\$35

Main

Seared Fillet of Rainbow Trout, Peas, Crisp Pancetta and Lemon
\$38

Steamed Cod, King Prawns, Tomato, Lime and Asian Herb Broth
\$39

Roasted Free Range Pork Cutlet, Sweet Smoked Paprika, Savoy Cabbage, Butternut Pumpkin
\$36

Marinated Milly Hill Lamb Rump, Confit Carrot, Black Garlic, Onion Beignit
\$39

Crisp Duck Breast, Confit of Leg, Celeriac Cream, Blackberry Jelly and Baby Spinach
\$40

Slow Roasted Grain Fed Beef Tri Tip, Shallot, Potato Cake with Shemiji Mushrooms and Fresh Green Peppercorn Hollandaise
\$40

Dessert

Burnt Honey Orange Frozen Parfait with Caramelised Oranges, Seville Sugar Wafers and Roasted White Chocolate Crumble
\$20

Affogato, Vanilla Bean Ice-Cream, Amaretti Biscuit - Choice of Frangelico, Amaretto, Bailey's
\$20

Warm Toffee Apple Walnut Torte with Dulce De Leche Ice Cream
\$20

Zokoko Chocolate Fondue - Served with Lemon Madeleines, Brownies, Strawberries, Toasted Marshmallow, Mini Lamingtons and Icecream Truffles
Shared Platter \$32.00

Australian and Imported Farm House Cheese with Condiments
\$24