

BISTRO

APPETISERS

Gilda - The perfect bite of Olive, Anchovy, Guindilla, Lemon (I)	7pp
Humble Bakery Sourdough & CopperTree Farms Butter.....	5pp
South Australia Marinated Olives.....	8
Sardine & Smoked Salmon Pâté, Fortified Wine Jelly & Crackers (M).....	26

ENTRÉE

Country Pork Terrine with Armagnac & Prunes served with Mustard & Preserves.....	29
Burrata with Marinated Beetroot & Plums, Toasted Pistachio & Marigold Oil.....	34
Crudo of Bluefin Tuna with Shaved Fennel & Tomatillo, Lime & Pepita Sauce (A).....	36
Grass Fed Steak Tartare, 24 mth Parmigiano Reggiano, Gaufrette Potato Chips.....	33
Crispy Duck Salad with Charred Red Cabbage Radicchio & Cumquat Vinaigrette.....	38

MAIN

“Soufflé Suisse” Twice Baked Three Cheese Soufflé.....	48
Roast Pork Scotch Fillet Pastrami, Blood Orange & Black Garlic Glaze, Fennel Purée,.....	48
Mustard Leaves	
Smoked & Roasted Half Chicken with Creamed Corn, Winter Greens & Pan Gravy.....	58
Fish Of The Day - see waiter.....	MP
MB3+ 300g O'Connor Angus Flank Steak with Australia Street Butter & Au Jus.....	72

SIDES

Braised Butter Beans, Smoked Labne, Charcuterie XO.....	19
Kipfler Potatoes, Red & Green Mojo, .Sheeps Milk Cheese.....	18
French Beans, Honey, Mustard & Herb Vinaigrette.....	16