

Spiced Kalamata olives.	8
Baguette with olive oil and Salopian butter	2.5

ENTREE 18 Soup of the day – see specials list

Pumpkin ravioli with sautéed globe artichoke, tomato, mustard fruits, fetta and sage.

Lamb's kidney sautéed in brandy, garlic and parsley with deep fried onion rings.

Encounter Bay whole garfish in a prawn and leek soufflé accompanied by a butter sauce and Yarra Valley salmon roe.

Pithivier of wild rabbit and pancetta with broad beans and baby spinach.

MAIN 32 Fish of the day – see specials list

Chargrilled eye fillet of beef with Yorkshire pudding, roasted bone marrow and beef jus.

Rack of Normanville lamb with a tempura battered zucchini flower and ratatouille.

Blue Swimmer crab tortellini with truffle cream sauce and Coorong cockles braised in a fresh tomato sauce.

Whole deboned quail with a pistachio stuffing and a pig's trotter crepinette accompanied by a fig and game sauce.

Vegetable Bahji with potato and pea samosas and a snowpea, capsicum, carrot and coriander salad accompanied by raita.

SIDE DISHES 6

- Salad of green leaves.
- Organic King Edward potatoes roasted in duck fat.
- Steamed Kipfler potatoes.
- Steamed green beans.
- Shoestring fries.