

## Entrées

Freshly shucked oysters  
Red wine and shallot dressing 5.5 ea.

Three oysters 16

Six oysters 27

Twelve oysters 49

🍷 Taittinger Cuvée Prestige, Reims, France

Duck liver parfait

Truffle emulsion, buttered brioche, vanilla raisins 26

🍷 Castello Banfi Sciandor Moscato D'Asti DOCG, Tuscany, Italy

Tuna sashimi

Red chilli jam, pickled cucumber, white soy, dashi jelly,  
white chocolate (gf) 26

🍷 Gekkeikan Sake, Japan

Ricotta dumplings

Asparagus, shaven radicchio, roasted heirloom tomatoes,  
spring onion essence (v) 24

🍷 EsseNZe Sauvignon Blanc, Marlborough, New Zealand

Beef tartare

Fresh horseradish, salsa verde, egg yolk, mustard mayonnaise,  
pickled radish (gf) 24

🍷 Levantine Hill Estate Rosé, Yarra Valley, Vic

Confit leek vinaigrette

Gorgonzola, caramelised walnuts, sourdough crouton (v) 24

🍷 Domaine Pichot Coteau de la Biche Vouvray Sec Chenin Blanc  
Loire Valley, France [ORG]

Sweet corn chowder

Poached Kinkawooka mussels, squid ink crackers, sweet corn salsa (gf) 25

🍷 Montrose Chardonnay, Mudgee, NSW

Prosciutto di Parma and melon

Fig, manchego cheese, wild rocket, vincotto 24

🍷 De Bortoli Rococo Premium Cuvée, Yarra Valley, Vic

## Sides

French fries, rosemary salt (v, gf) 11

Cucumber salad, honey yoghurt, coriander, savoury granola (v, gf, n) 10

Boiled new season potatoes, parsley butter (v, gf) 11

Caramelised broccoli, sweet chilli, garlic (v, gf) 10

Mixed leaf salad, fresh lemon dressing (v, gf) 9

## Mains

\* *Chef's Grill* \*

Our signature char-grilled Tasmanian grass fed rib eye steak  
selected by Chef Martin Horsley, is served with  
field mushrooms and peppercorn sauce

61pp

Roasted honey glazed duck breast

Olive relish, sauce verte, parsnip, prunes, Armagnac (gf) 42

🍷 Sidney Wilcox Riesling, Scotts Creek, SA

Roasted pork belly

Morton Bay bug, roasted chestnuts, pumpkin purée, sauce vierge,  
wilted greens (gf) 41

🍷 Louis Jadot Saint-Véran Chardonnay, Burgundy, France

Sweet potato gnocchi

Confit onions, mushrooms, parmesan, fried sage, basil oil (v) 34

🍷 Montrose Chardonnay, Mudgee, NSW

Roasted heirloom cauliflower and bell pepper

Chimichurri, whipped feta, mixed nuts, pomegranate (v, gf, n) 38

🍷 Mount Macleod Pinot Noir, Gippsland, Vic

Poached salmon fillet

Pea and morel cream, spring onion vinaigrette,  
mint and snow pea salad (gf) 40

🍷 Domaine Pichot Coteau de la Biche Vouvray Sec Chenin Blanc  
Loire Valley, France [ORG]

Pan fried John Dory fillet

Parsley butter, olive fregula, fresh watercress, lemon (gf) 40

🍷 EsseNZe Sauvignon Blanc, Marlborough, New Zealand

BBQ beef short rib

Wild spinach cream, fried onions, pickled vegetables 42

🍷 Barossa Valley Estate Grenache, Syrah, Mourvedre, Barossa Valley, SA

Slow cooked lamb shoulder (for two)

Rosemary jus, spring vegetables (gf) 88

🍷 Reschke Bull Trader Shiraz, Coonawarra, SA

(v) Vegetarian (gf) Gluten free (n) Nuts contained throughout this dish. All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish  
Please advise of any dietary requirements. A calorie counted menu is available upon request... De-Light by Sofitel