



## DINNER

### SNACKS

Gibson Grove olives with oregano & feta 9.5                      Spicy pork crackling 9.5  
Garlic bread 8.5                      Spiced roasted almonds 7.5                      Basket of bread 7.5

### STARTERS

Today's soup with sliced baguette 16.5

Escargots Snails baked in the shell with parsley, garlic, eschallot butter & freekah crust  
18.5 half dozen / 26.5 dozen

Grilled octopus, white bean tarama, roasted black olives, oregano, preserved lemon,  
pickled green chillies 24.5

Roast young beets, pickled fennel, black barley, arugula bean puree and goats curd 24.5

Australian charcuterie plate, local Monticatini smallgoods, mortadella, hot sopressa and  
prosciutto with cornichons, guindilla peppers and baguette 32.5

Australian prawns, snapper & scallops, in a Provencale style fish broth, saffron rouille  
and roast fennel 26.5

### MAINS

Fresh egg pappardelle pasta with porcini mushroom & onion ragu, sage & pecorino 26.5

Baked vegan vegetable cassoulet with haricot beans, caramelised onion, celeriac, fennel  
& parsnip 29.5

Oven roast saltwater barramundi, thick cut potato chips, mixed salad, tartar sauce 32.5

Peppered rare seared kangaroo loin, black barley, quinoa, roast sweet potato, pepita and  
pomegranate salad 34.5

Slow braised 'Daube' of beef cheeks, red wine sauce, celeriac puree, heirloom carrots 36.5

Steak Frites Tasmanian Cape Grim grass fed sirloin with bearnaise butter, french fries &  
red wine reduction 38.5

### SIDES

Fried cauliflower with tahini dressing and za'atar spice 12.5                      Thick chips & house relish 9.5  
Sweet potato, quinoa, black barley salad 12.5                      Mixed salad 9.5

## DESSERTS 16.50

**Vanilla bean creme brulee with ginger n' spice poached pears**

**Vanilla panna cotta with fresh blueberries, roasted maple & dark chocolate granola**

**Warm chocolate pudding, raspberry sorbet, creme fraiche, raspberry dust**

**Bon Ton ice cream sundae**

**A selection of gelato and sorbets 4.5 per scoop**

## CHEESES

**9.5 each    three cheeses 26.5**

**A weekly selection served burnt apple paste, sliced apple, rye crisp bread**

## DESSERT WINE BY THE GLASS

**2007 CHATEAU ROUMIEU SAUTERNES 18**

SAUTERNES FRANCE

**2013 VINIFERA EASTER BOTRYTIS SEMILLON 15**

MUDGEES NSW

**2012 DOMAINE DES BERNADINS BAUMES DE VENISE 17**

SOUTHERN RHONE FRANCE

## SWEET FORTIFIED

**2011 FONSECA LATE BOTTLED VINTAGE PORT DOURO PORTUGAL 16**

**NIEPOORT RUBY DOURO PORTUGAL 11**

**YALUMBA GALWAY PIPE BAROSSA VALLEY S.A 12**

**SEPPELTSFIELD GRAND MUSCAT RUTHERGLEN VIC 14**

**STANTON AND KILLEEN CLASSIC AUSTRALIAN TOKAY RUTHERGLEN VIC 14**

**SANCHEZ ROMATE PEDRO XIMENEZ 'CARDINENAL CISNEROS JEREZ SPAIN 14**

**WE ALSO OFFER A GREAT RANGE OF PORTS, LIQUEURS, BRANDIES AND EAU DE VIE PLEASE ASK FOR THE LIST**

