

front restaurant spring menu

entrée

wild mushroom and chicken pie pea sauce	17
char grilled asparagus piquillo peppers, persian fetta	17
tasmanian smoked salmon and gravlax cucumber salsa	19
spanner crab omelette with asisn herbs	19
seared scallops, pancetta confit cauliflower	21
grilled prawn, wakame salad	21

mains

escalope of milk fed veal wrapped in prosciutto	29
tamaji wagyu cube roll, marble soya beans, wild mushrooms	30
grange grain fed beef fillet, gratin potato peppercorn sauce	32
barramundi, peking duck papaya	32
white pyrenees spring lamb loin, ratatouille and rosemary jus	32
kingfish risotto nero with baby calamari	32

sides

rocket, apple and parmesan salad	8
mixed leaf salad	8
steamed mixed vegetables	8
mashed potato	8
french fries	8

desserts

valrhona chocolate tart, coconut ice cream	12
tia maria crème brulee, almond biscotti	11
mango sundae fresh mango and mango sorbet	12
iced grand marnier parfait orange salad	11
selection of local and international cheeses, quince paste	24

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