

## Entrees

Marinated local olives

7

Daily house baked bread & condiments

5.5

Jamon Serrano, rockmelon

11

Today's soup

9

Half dozen freshly shucked oysters

18

*(Suggested wines – Quills sparkling Pinot Noir, Wise Beads sparkling Shiraz NV)*

Wagyu carpaccio, soft poached quail eggs, cornichons, pecorino

18

*(Suggested wines – Black Swan 2004 Cabernet Sauvignon)*

Lemon pepper baby squid, spinach & potato salad

16

*(Suggested wines – Black Swan 2006 Merlot, NZ Clifford Bay 2006 Sauvignon Blanc)*

Roast mushrooms, confit turnip, pinenut puree

17

*(Suggested wines – Black Swan 2004 Shiraz, Black Swan 2004 Cabernet Sauvignon)*

Crisp five spiced whiting, sweet & sour cabbage & spring roll

17

*(Suggested wines – Black Swan 2005 Rose' Black Swan 2007 Classic White)*

*Split billing is accepted however there is strictly no separate billing.*

*Please note not all ingredients are listed with menu items.*

*All prices include GST. 10% surcharge applies on all public holidays*

*Due to merchant fees on Amex & Diners, a 2% surcharge will apply on the final bill if this is your preferred method of payment.*

*To ensure the safety of children and others and the comfort of patrons please be advised that children must be seated at all times and are not permitted on the lawn area adjacent to the restaurant without the accompaniment of an adult. Nor are children permitted near the atrium without the supervision of an adult. We ask that there be no standing on the yachting wire which surrounds the atrium and the balustrades on edges of the 2 balconies*

## Mains

Slow roasted Kurobuta pork, harissa spiced pumpkin puree & port reduction

36

*(Wine suggestions – Talijancich 1997 Reserve Verdelho, Black Swan 2004 Shiraz)*

Baked goats cheese pastry, saffron braised shallot, Australian green lentils

28

*(Wine suggestions – Black Swan 2007 Chardonnay, Black Swan 2007 Classic White)*

Red braised duck, nuoc cham, seasoning spices, steamed rice

31

*(Wine suggestions – Black Swan 2007 Rose, Black Swan 2007 Classic White)*

Hand made pasta, prawns, artichoke, tomato & chilli puree

31

*(Wines suggestions - Black Swan 2005 Late Harvest, Black Swan 2005 Rose)*

South West lamb, chermoula braised root vegetables,  
dates, sheep's milk yoghurt

34

*(Wine suggestions - Black Swan 2004 Cabernet Sauvignon, Black Swan 2004 Cabernet Merlot)*

Grilled market fish, egg noodle stir fry with xo sauce

36

*(Wine suggestions – Black Swan 2007 Chardonnay, NZ Clifford Bay 2006 Sauvignon Blanc)*

Wagyu sirloin (marble score 4/5), prawn toast, dauphinoise potato, confit garlic

55

*(Wine suggestions - Black Swan 2002 Cabernet Franc, Black Swan 2005 Cabernet Merlot)*

Charred grain fed eye fillet, roast preserved kipfler potato, broccolini, Shiraz jus

36

*(Wine suggestions - Black Swan 2002 Cabernet Franc, Black Swan 2006 Merlot)*

Roasted Atlantic salmon, mussels, chorizo & olives with saffron aioli

34

*(Wine suggestions - Black Swan 2005 Classic White, Black Swan 2004 Cabernet Merlot)*

Lemon marinated chicken breast, macerated tomato, Jamon potato cake

32

*(Wine suggestions – Black Swan 2005 Classic White, NZ Clifford Bay 2006 Sauvignon Blanc)*

## Sides

Roquette, pear, Gorgonzola	11
Caesar salad	13
Garden salad	8
Steamed vegetables, mustard butter	9
Chips & sauce	8