

Tastes

Chicken and coriander wontons with sweet chilli 9.00

House baked bread, roasted olives, tunisian dukkah,
and richglen extra virgin olive oil 7.50

Four tastes Grazing plate with ever changing flavours and textures 18.50

Soup

Lettuce gazpacho, pancetta wrapped scallop and
toasted chorizo oil crumbs 12.50

Entree

Thyme roasted mostley boned myee quail, grape and walnut salad
and milawa blue cheese dressing 19.50

Chilli salted whole baby calamari, cucumber salad,
zucchini fritter and spiced red pepper dip 19.50

Hume weir smoked trout beignets, horseradish cream
and rutherghlen rosemary honey 18.50

Three things duck: croquette of foie de canard and verjuice butter;
duck and porcini ravioli and caramelised pear;
and duck terrine with japanese accents 19.50

Ma hor style murray valley pork and thai coleslaw
served on betel leaves 19.50

Mains

Searred backstrap of richglen lamb, fried artichoke, pistou
and caramelised onion jus 32.00

Fillet of beef, pomme dauphine, coarse tapenade 'salad' and
Rutherglen durif jus 33.50

Hainanese chicken and rice, teapot broth, dumpling
and aromatics 30.50

Basil crusted fillet of snapper, confit tomatoes and compote of
zucchini, chilli and lemon 32.50

Murray valley pork cutlet with fetta and olive crumble,
pine nut hommus and sauce arabica 32.50

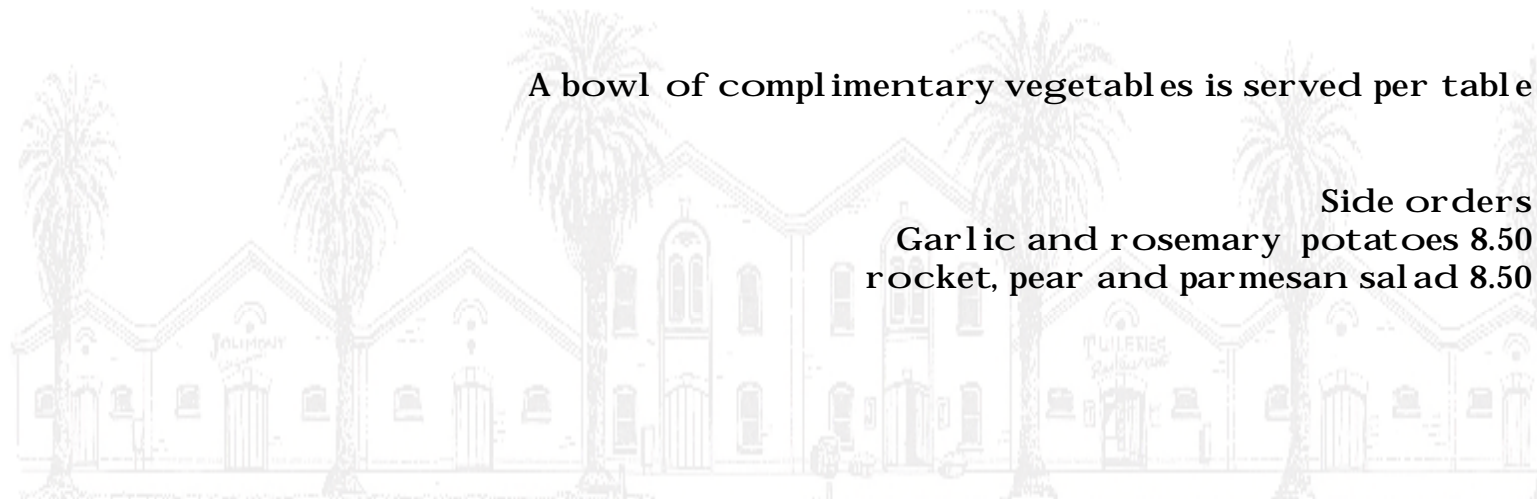
Five spice scented and roasted leg of duck, sweet potato puree
and orange and cardamom reduction 31.50

Your waiter will advise you of tonights specials

A bowl of complimentary vegetables is served per table

Side orders

Garlic and rosemary potatoes 8.50
rocket, pear and parmesan salad 8.50



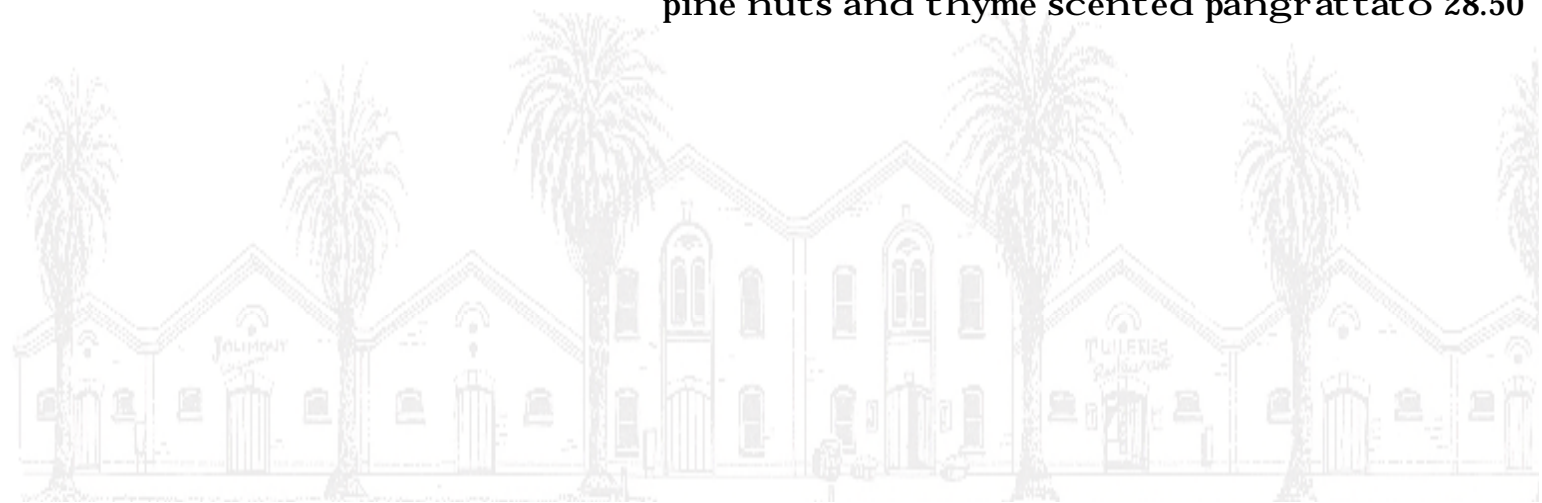
/ vegetarian

Tomato gazpacho, black olive bread scarf and goats cheese 12.50

Oxley zucchini flowers stuffed with milawa blue, and
fine waldorf salad 18.50

Mixed mushroom pithivier, grilled asparagus and
pencil leeks and maderia sauce 28.50

House made spaghetti, preserved artichokes, tapenade,
pine nuts and thyme scented pangrattato 28.50



Desserts

Strawberry and mango 'lasagne', sable crumbs and passionfruit cheesecake foam

Plum tarte tartin, almond milk and amaretto ice-cream and almond praline

Chambers tokay creme caramel, poached yellow peach and rutherghlen honey ice-cream

Sweet tomato soup, balsamic jelly and basil sorbet

Lemon and mascarpone tart, blueberry jus and vanilla bean ice-cream

Apple and cinnamon risotto, creme fraiche and puff pastry allumettes

Caramel poached pear stuffed with chocolate parfait, white chocolate sorbet and mint syrup

Three flavours of ice-cream: malted milk; gingerbread; and banana and rum, sesame and poppy tuiles and vanilla anglaise

Desserts 13.50

A selection of local and Australian cheese with crisp breads, muscatelles and quince paste 18.50

