

# Tastes

Chicken and coriander wontons with sweet chilli 9.00

House baked bread, roasted olives, artichoke, lemon and thyme paste,  
and rich glen extra virgin olive oil 7.50

Tapas plate: Four ever changing tastes and textures 18.50

# Soup

Eurobin chestnut soup and crisp cigar filled  
with duck and porcini 12.50

# Entree

Four things from a quail: san choy bau; tempura fried breast with  
wasabi mayonnaise; vol-au-vent with confit leg and mushrooms; crumbed  
poached quails egg with baby rocket and aioli 19.50

Baby calamari stuffed with peas and bread crumbs, shaved fennel and  
frisee salad, and a chilli, herb and garlic oil dressing 19.50

smoked eel 'mignon en crouete' apple chutney, celeriac puree and crackling 18.50

Hot pot of rabbit, cannellini beans and chorizo,  
crusted with walnuts and almonds 19.50

Seared Queensland scallops in the shell, tomato and  
fennel compote, and sparkling wine sauce 19.50

# Mains

Thyme scented richglen lamb rump, assiette of provencal vegetables, black olive tapenade and jus 33.50

Fillet of black angus beef, pomme mille feuille, confit onions and rutherghlen shiraz glaze 33.50

Ballottine of chicken filled with vodusek prosciutto and green olives, warm salad of white beans and roasted peppers and confit garlic aioli 30.50

Brimin lodge murray cod fillets encasing scallop mousse, cauliflower 'couscous', baby beetroot and sage beurre noisette 32.50

12 hr confit Murray valley pork belly with char sui flavours, wasabi scented mash and dressed with chilli caramel 32.50

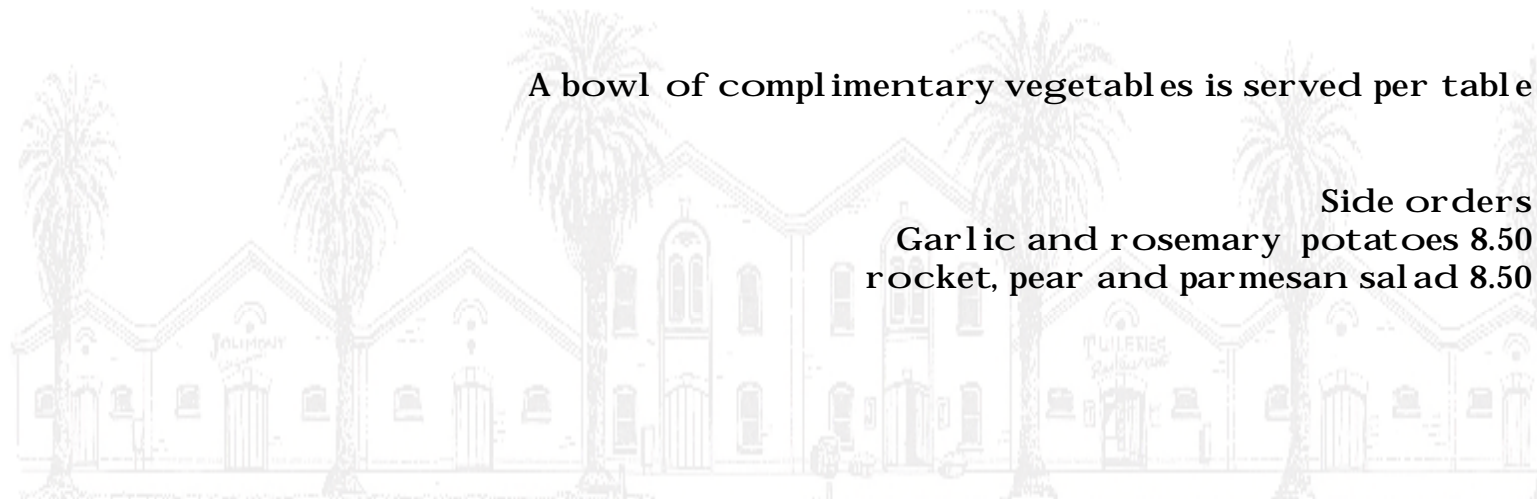
Seared north east venison with quince and eurobin chestnut crust, potato filled with snail ragout and rutherghlen durif jus 31.50

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

Eurobin chestnut soup with crisp mushroom cigar 12.50

Beetroot tart with confit onions, goats cheese and spiced shiraz syrup 18.50

Vegetable couscous encased in crisp filo pastry, harissa  
spiked tomato coulis and saute spinach 28.50

Raviloi of mushrooms and spinach, braised lentils,  
chardonnay cream reduction 28.50



# Dessert

Espresso creme brulee, hazelnut biscotti and vanilla bean ice-cream

Rhubarb crumble, rosewater scented creme anglaise and rhubarb sorbet

Luxurious chocolate and raisin croissant and butter pudding,  
marmalade ice-cream and honey caramel

mulled wine poached pear and frangipani vol-au-vent,  
reduced syrup and goats cheese ice-cream

Four things citrus: blood orange jelly; mandarin sorbet; sweet lemon  
doughnut with confit lemon; orange and cardamom cream tart

Warm spiced apple soup, crisp apple turnover and apple buttermilk sherbet

Peanut butter pudding, caramelised bananas, brown butter ice-cream  
and banana leather

Carrot and pine nut strudel, chickpea and rutherghlen  
honey semifreddo and carrot and orange sauce

Desserts 13.50

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

