

# ENTREE

Oysters served with your choice of natural with lemon or mignonette 19 half doz/32 doz.  
*\*DBB guests - a surcharge of \$7 will apply for a dozen*  
*La Boheme Cuvee Rose 8/33*

Grilled octopus with smoked potato, salsa verde & squid ink wafer 24  
*La Boheme Riesling 2018 9/33*

Rolled quail breast & quail leg croquette with pistachio, spiced carrot & olive jus 24  
*Rutherglen Estates Grenache Rose 2018 8/25*

Seared scallops with celeriac puree, apple & smoked swordfish 26  
*Rutherglen Estates Pinot Grigio 2017 8/35*

Twice baked three-cheese soufflé with toasted walnuts, thyme & chestnut honey 21  
*Rutherglen Estates Shelley's Block Marsanne Blend 2016 9/33*

# MAINS

Roasted duck breast with beetroot, red cabbage chutney & blackcurrant jus 40  
*De Bortoli Estate Vineyard Pinot Noir 2016 12/55*  
*Rutherglen Estates Tempranillo 2017 10/40*  
*Or a pair: 100ml glass of both \$15*

Cape Grim porterhouse with Jerusalem artichoke, king oyster mushroom  
& madeira sauce 40  
*Rutherglen Estates Renaissance Shiraz 2016 13.50/70*  
*Melba Reserve Cabernet 2016 13.50/70*  
*Or a pair: 100ml glass of both \$15*

Twice cooked pork belly with grilled radicchio, fennel & orange salad 38  
*Rutherglen Estates Renaissance Shiraz 2016 13.50/70*  
*De Bortoli Estate Vineyard Pinot Noir 2016 12/55*  
*Or a pair: 100ml glass of both \$15*

Ricotta gnocchi with Jillamatong lamb shoulder and tomato ragu & Pecorino Romano 32  
*Rutherglen Estates Renaissance Shiraz 2016 13.50/70*  
*Rutherglen Estates Tempranillo 2017 10/40*  
*Or a pair: 100ml glass of both \$15*

Bouillabaisse with baby snapper, scallops, prawns, clams & asparagus 38  
*Rutherglen Estates Shelley's Block Marsanne blend 2016 9/33*  
*Rutherglen Estates Grenache Rose 2018 8/25*  
*Or a pair: 100ml glass of both \$15*

Risotto of Carnaroli rice, cauliflower, soft egg yolk & Australian black truffle 36  
*Rutherglen Estates Shelley's Block Marsanne Blend 2016 9/33*  
*De Bortoli Estate Vineyard Chardonnay 2016 Yarra Valley 12/55*  
*Or a pair: 100ml glass of both \$15*

# SIDES

Roasted chat potatoes with lemon & parsley 9

Roasted kent pumpkin with hazelnut, sage & balsamic 9

Sprouting broccoli with anchovies & chilli crumb 9

Mixed green leaves & honey mustard dressing 9

# DESSERT

Grappa panna cotta with walnut sponge, cinnamon dacquoise  
& baked-apple ice cream 15

Pear & frangipane tarte tatin with almond sorbet 15

Crepe Suzette with orange & Grand Marnier sauce & vanilla bean ice cream 15

*For the desserts above we recommend  
Rutherglen Estates BdV Muscat 2017, 10*

*For the desserts below we recommend  
Rutherglen Estates Classic Muscat 10*

Chocolate fondant with hazelnut crèmeux, burnt honey semi-freddo & caramel tuille 15

Affogato: vanilla bean ice cream, a shot of espresso & a dash of Classic Muscat 15

House made ice creams and sorbets *per scoop* 5

# CHEESE

A selection of premium local, Australian and international cheeses accompanied by quince  
paste, muscatels and assorted crispbreads

19/24

(2 pcs. / 4 pcs.)

*De Bortoli Old Boys Tawny (21yrs old) 12*