



Dinner Menu - June 2010

Breads

* *Gluten free bread available on request*

Garlic Turkish bread {3.90}

Sundried tomato and parmesan damper served with Pukara Estate caramelised balsamic vinegar and extra virgin olive oil {\$6.50}

Oysters

Sydney Rock Oysters. Choice of natural, mornay, kilpatrick or Chef's special
{2.85/oyster} *Recommended wine - Bimbadgen Sparkling Semillon*

Entrée

BBQ Duck Shanks on an aromatic Asian vegetable frittata with a spiced fennel, shallot and orange salad drizzled and Hoisin sauce {\$19.90}

Recommended beer - Little Creatures Pale Ale

Soup of the Day served with chargrilled Morpeth sourdough and crisp croutons {\$14.90}

Recommended wine - Hungerford Hill Fishcage Semillon Sauvignon Blanc 2009

Antipasto of ocean trout tartare, sword fish sashimi, spiced wafers with wasabi and lime gazpacho accompanied by cucumber tagliatelle flavoured with dill **GF** {\$19.90}

Recommended wine - Mount Langi Ghiran Riesling 2006

Tarte Tatin of goat's cheese, wild mushroom and cherry tomato, caramelised onion and fine herb mascarpone. Pukara Estate balsamic vinegar and fried sweet potato {\$17.00}

Recommended wine - De Luliis Verdelho 2009

Smoked Cod Benedict, prosciutto, English spinach and soft poached egg topped with a black truffle hollandaise and fennel leaf salad {\$18.00}

Recommended wine - Club Label Chardonnay 2007

Crisp Fried Whitebait, aioli and English parsley {\$14.90}

Recommended wine - Trentham Estate Pinot Grigio 2008





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Main

Steamed Pavé of Ocean Trout on a bed of lemon zest and rocket mash surrounded with Cajun prawns, asparagus and a sweet mandarin beurre blanc {\$36.00}

Recommended wine - Prince of Orange Sauvignon Blanc 2008

Half Crispy Peking Duck served with fried oriental rice, a fragrant Asian salad drizzled with pomegranate dressing and wilted bok choy flavoured with Hoisin sauce {\$39.00}

Recommended wine - Devils Corner Pinot Noir 2009

Pan Roasted Margaret River Beef Fillet wrapped in bacon on a flat mushroom, garlic and fine herb pizza, highlighted with a gorgonzola hollandaise and port jus served with turned root vegetables {\$39.00}

Recommended wine - Bimbadgen Shiraz Viognier 2007

Eather's Navarin of Lamb Pie braised in Hunter Valley Shiraz, root vegetables and garden herbs topped with a mushy pea, Margaret River cheddar and mint mash {\$26.90}

Recommended wine - Hungerford Hill Fishcage Shiraz 2009

Blackened Barramundi Fillet (hot and spicy) on a nest of jasmine rice, accompanied by a roast capsicum salsa and a coriander and lime yoghurt {\$28.00}

Recommended wine - Newcastle Club label Semillon 2004

Char Grilled Scotch Fillet topped with Dianne sauce served with pomme parmentier and a rocket salad {\$26.90}

Recommended wine - Ridge View Merlot 2006

Roasted Lamb Cutlets served with a Persian fetta mash, surrounded with a Spanish onion, vine tomato and kalamata tartare and drizzled with mint jus {\$26.90}

Recommended wine - Penfolds Bin 128 Shiraz 2003





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Dessert {\$14.00}

Cointreau Macerated Strawberries served with lemon sorbet and char grilled lemon
Recommended wine - Capercaillie Dessert Gewürztraminer 2008

Meringue Stack with port stewed berries and Turkish delight flavoured semi whipped cream
Recommended wine - Penfolds Grandfather Port

Callebaut Dark Chocolate and Orange Marmalade Steamed Pudding served with blood orange and Grand Marnier curd
Recommended wine - Hennessy XO Cognac

Chocolate and Mint Mousse served with chilli toffee shards
Recommended wine - Bailey Affogato

Crepes baked with honey, sugar roasted almonds, vanilla bean ice cream and dusted with icing sugar
Recommended wine - Courvoisier VSOP

Australian Cheese Plate with Margaret River cheddar, King Island camembert, gorgonzola, fresh fruit and crackers
Recommended wine - Seppelt Grand Muscat DP63

Tea, Coffee and Chocolate {\$3.50}

Tea (loose leaf)

Chamomile
Darjeeling
Earl Grey
English Breakfast

Green Tea
Peppermint
Russian Caravan

Coffee

Cappuccino
Flat White
Latte

Long Black
Macchiato
Short Black

Chocolate

Hot Chocolate





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Dessert Wines

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| Oakvale Botrytis Semillon 2004 | Hunter Valley, NSW | \$44.00 |
| Margan Family Botrytis Semillon 2008 | Hunter Valley, NSW | \$49.00 |
| Vinden Estate Late Harvest Semillon 2007 | Hunter Valley, NSW | \$42.00 |
| Capercaillie Gewürztraminer 2008 | Hunter Valley, NSW | \$36.00 |
| | <i>By the glass</i> | \$12.00 |

By the glass (60mls)

Port and Sherry

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|---------------------------------------|------------------------|---------|
| Seppelt Show Sherry Amontillado DP116 | Barossa Valley, SA | \$8.00 |
| Pennyweight Organic Fino | Beechworth, VIC | \$8.00 |
| Penfolds Grandfather Port | Adelaide, SA | \$15.00 |
| Wynns Samuel Port | Coonawarra, SA | \$5.50 |
| Dow's Ruby Port | Douro Valley, Portugal | \$8.00 |
| Morris Old Premium Muscat | Rutherglen, VIC | \$7.50 |
| Camyr Allyn Ruins Liqueur Verdelho | Hunter Valley, NSW | \$8.00 |

Cognac

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|------------------|----------------|---------|
| Courvoisier VSOP | Cognac, France | \$11.00 |
| Hennessy VSOP | Cognac, France | \$14.00 |
| Remy Martin XO | Cognac, France | \$26.00 |
| Hennessy XO | Cognac, France | \$22.00 |

Scotch

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|----------------------------|------------------------------|---------|
| Dalwhinnie, 15 year old | Inverness, Scotland | \$9.50 |
| Oban, 14 year old | Oban Argyll, Scotland | \$14.00 |
| Highland Park, 18 year old | Kirkwall Orkney, Scotland | \$18.00 |
| Lagavulin, 16 year old | Port Ellen, Argyll, Scotland | \$12.00 |
| Glenfiddich, 12 year old | Banffshire, Scotland | \$8.00 |
| Talisker, 10 year old | Carbost, Skye, Scotland | \$9.00 |
| Dimple, 15 year old | Edinburgh, Scotland | \$9.00 |
| Chivas, Regal 12 year old | Keith, Grampian, Scotland | \$8.00 |

