

Menu
Winter 2010



Nibbles to share

- Housemade dukkah w Hardings olive oil, marinated mixed olives & chargrilled Turkish bread 12
- Housemade Turkey paté served w chargrilled pita & bread & butter cucumbers 12.5
- Chefs selection of 4 dips w hot breads & seasonal crudités 16.5
- Baked Paris Creek Camembert w local pears, apples & dipping breads 22
- Serve of extra bread
Pitta 3 Turkish bread 3 slices 4 .5 Gluten Free 2 slices 4.5

Entrées

- Baked scallops on a mandarin & pistachio tabouli 15
- Kangaroo tail & porcini cannelloni topped w fontina 14
- Lightly spiced fish cakes w a sweet & sour peanut dipping sauce 14.5
- Lamb & rosemary skewers on skordalia w A green olive & lemon dressing 15
- Italian Cotechino sausage on a bed of tomato & white beans 14

Mains

- Spinach, Gorgonzola & pinenut filo w a mizuna & red diano pear salad 27
- Panfried Snapper on mixed Asian Greens in a saffron broth topped w a lime & ginger salsa 29
- Honey, lemon & Thyme baked chicken breast on a shaved fennel & baby spinach salad 29
- Panfried duck breast on a warm puy lentil, roasted pumpkin, beetroot & Hindmarsh Valle goats cheese salad 29
- Chargrilled Ellis Kassler on an apple & potato rosti w sautéed baby black cabbage & a Barberry jus 28
- Chargrilled beef fillet on celeriac mash w caramelized shallots on a Roasted Swiss brown mushroom & topped w Shiraz jus 33

Check the boards for specials & desserts

Sides

- Paprika spiced potatoes-kiplers roasted in mixed spices & duck fat 10
- Winter Waldorf - red & green witlof w pink lady apple wedges, celery & hazelnuts & topped w a poached duck egg & fresh herbs 12

Drinks

Beer

375ml	Coopers Ale	6.5
375ml	Crown Lager	7
375ml	Cascade Light	6.5

Sparkling & Champagne

Jansz	100ml glass	8.5
	750ml bottle	42
Pol Roger	100ml glass	15
	375ml Bottle	55
	750ml Bottle	98

White Wine

	150ml g	750ml b
2008 Chardonnay	6	21
2009 White Blend	7	25
Jim Barry Riesling	-	27

Red Wine Hoffmann's

2009 Merlot	7
2007 Shiraz	7
2006 Cabernet Sauv.	7
2006 Shiraz/Cab blend	7

Chalk Hill Barbera	-
Hastwell & Lightfoot	
Tempranillo	-
Samuels Gorge Grenache	-
Port 60ml glass	7
Very Old Tokay	7
Liqueur Muscat	7

Glass 30ml

Cointreau	6.5
Frangelico	6.5
Kahlua	6.5
Affogato	8.50
W Liqueur	12

Spirits—Brandy, Whisky Gin, Vodka	6
With mixer	8

Non Alcoholic

'The Shed Lime cordial'	2.5
Lemonade, Lemon squash,	2.5
Coke, Diet coke	2.5
Limonata—sparkling lemon	3.5
Chinotto—sparkling citrus	3.5
Aranciatta—sparkling orange	3.5
Ginger beer	3.5
Lemon lime & bitters	3.5
Housemade ice coffee	7.5
Housemade iced chocolate	7.5

Water filtered tap

San Peligrino sparkling Mineral 250 ml	3.00
San Peligrino Sparkling mineral 750 ml	7.00

Coffee

29	Coffee	3.80
29	Short black, long black, Flat white,	
29	Cappuccino, Latte, decaf	
29	* Soy & Skim milk available .50 cents	

Tea

32	Tea	3.5
	English Breakfast, Earl Grey,	
33	Peppermint, Chamomile & Green	
60		