

Soirée

To Share

| | |
|---|------|
| <i>Platter of house spiced almonds, marinated olives & hand rolled grissini v</i> | 12.5 |
| <i>Parfait homemade potted chicken liver parfait w/ cranberry jelly, fig-quince preserve, candied walnuts & cornichons served w/ homemade toasted brioche *</i> | 16.5 |
| <i>Charcuterie board selection of local & imported meats, RHCL country style pork terrine, RHCL chicken liver & port wine parfait, pear & raisin chutney, fig & quince preserve served w/ toasted brioche & organic sourdough</i> | 38.0 |
| <i>Mac & cheese croquettes w/ jalapeno, garlic aioli, bacon crumbs and soft baby herbs</i> | 12.0 |
| <i>Crisp fried soft shell school prawns w/ wild fennel pollen & preserved lemon aioli gf</i> | 14.5 |
| <i>Slow braised lamb meatball, San Marzano tomato, red wine, fresh marjoram, truffle pecorino & garlic rubbed bruschetta*</i> | 18.5 |
| <i>Baked Camembert -French 150g Camembert baked with garlic, thyme & white wine, topped with freshly sliced San Daniele Prosciutto, cornichons & olives, served w/ house made Grissini & garlic bread *</i> | 24.5 |
| <i>Orange roasted duck bruschetta, pepper agro dolce, caper berries, baby herbs & aged balsamic vinegar on sourdough toast *</i> | 12.5 |
| <i>Little tin of Italian anchovies w/ tomato & basil sorbet w/ sourdough crostini *</i> | 15.0 |

Mains

| | |
|--|------|
| <i>Chargrilled scotch fillet 250gm, Cape grim, Tasmania served with sautéed Italian greens, Olive oil mash potato and bordelaise sauce gf</i> | 32.5 |
| <i>Pan roasted fillet of cone bay barramundi with salad of smoked beetroot, tricolour quinoa, heritage carrots, Woodside goats curd, watercress and sweet harissa sauce & aged balsamic vinegar gf</i> | 29.5 |
| <i>Chicken 'saltimbocca' wrapped w/ pancetta & sage, sautéed pine mushrooms, grilled asparagus, toasted walnuts, white wine and parmesan cream sauce gf</i> | 28.5 |
| <i>Prawns Clams & Chorizo w/ fire roasted tomato & chilli sauce, fresh parsley lemon and garlic bruschetta*</i> | 25.0 |
| <i>Risotto of Wild Pine mushroom and seasonal mushrooms w/ spring onion, baby peas, radicchio, shaved truffle pecorino cheese and toasted pinenuts v, gf</i> | 25.0 |
| <i>Add orange roasted duck</i> | 5.0 |
| <i>Hand cut linguini 'allo scoglio' calamari, clams, sea bounty mussels, crystal bay prawns, charred tomato sauce, capers, dried chilli flakes, fresh parsley and white wine</i> | 28.5 |

Sides

| | |
|--|-----|
| <i>Warm salad of green beans, wild rocket, cherry tomato, soft goat's feta, toasted almonds & rocket pesto v, gf</i> | 9.5 |
| <i>Rocket & pear salad w/ shaved fennel, toasted almonds, parmesan & balsamic dressing v, gf</i> | 7.5 |
| <i>Patatas bravas - spice dusted potatoes w/ chilli jam, aioli & fresh coriander v, gf</i> | 8.5 |
| <i>Chips served w/ garlic aioli v</i> | 9.5 |