



Director of Food & Beverage, Jean-Michel's Story

The kitchen was the heart of my home. I would always be in the kitchen talking to my mother whilst she prepared the day's meals and my father tended to his amazing vegetable garden. They taught me to respect food and the people that produce it.

All these influences nurtured my desire to become a chef. Inspired by the traditions and recipes of my family, the region I grew up in, Alsace, France along with other winter destinations around the world.

My dishes prompt memories of my childhood and great times with friends. I share with you one of my signature dishes, seared duck breast.

Bon Appetit, Jean-Michel

Menu

TO START

WARM FRENCH BREAD olive oil, balsamic glaze	4
ROASTED MIXED NUTS honey, chili, paprika (gf)	6
GOAT'S CURD rosemary crackers, mountain honey (gf*)	10
MIXED MARINATED OLIVES lemon and herbs (gf)	10

ENTREE

SOUTH COAST OYSTERS 8 oysters, shallot and chive dressing (gf)	22
SMOKED SALMON PASTRAMI baby spinach, roasted beetroot, horseradish cream (gf)	20
LOCAL SMOKED TROUT PATE green apple salad, salmon caviar, soused red onion, bread (gf*)	21
PAN ROASTED SCALLOPS chili, coriander, lime and garlic gremolata, crispy panko crumbs (gf*)	22
GRILLED PEACH SALAD rocket, eschallot, persian feta, pine nuts, pomegranate dressing (gf)	18
COUNTRY TERRINE OF PORK, DUCK & CHICKEN date chutney, pickles, bread (gf*)	19
CHARCUTERIE BOARD black angus beef bresaola, sopressa, sliced prosciutto, homemade terrine, aged cheddar, tasmanian brie, mustard, cornichons, olives, pickled fennel, bread (gf*)	22

MAIN

AYLESBURY DUCK BREAST	<i>Jean-Michel's Signature Dish</i>	37
oven roasted with puy lentils, echallotes braised in red wine, orange and fresh herb salad, walnut oil and sherry vinegar dressing (gf)		
THREE MUSHROOM RAVIOLI		36
milawa goat's cheese, red capsicum coulis, sage butter, watercress		
MARKET FISH		37
congo potatoes, chorizo, pea, fennel, saffron oil (gf)		
BUTCHER'S CUT		39
cowra asparagus, dutch carrots, truffle puree, caramelized onions, red wine jus (gf)		
SALTBUSH LAMB BACK STRAP		38
fire roasted red capsicum, spanish onion and italian parsley salsa, smoked sweet potato puree, black garlic and olive tapenade (gf)		
LEMON & GARLIC ROASTED SPATCHCOCK		36
sugar snaps, cherry tomatoes, corn puree, pan jus (gf)		

SIDES

FRENCH FRIES	8	ROMA TOMATO SALAD	11
rosemary salt, truffle dijonaise		shaved fennel, lemon vinaigrette (gf)	
STEAMED GREENS	11	TRUFFLE MASH	11
olive oil, seeds (gf)		shaved parmesan (gf)	

DESSERT

FRENCH LEMON TART caramelised white chocolate, summer berries	14
TRADITIONAL VANILLA CRÈME BRULEE raspberry gelato, almond tuile (gf*)	14
COCONUT PANNA COTTA mango and mint salsa, chocolate syrup (gf)	14
FARMHOUSE CHEESEBOARD selection of three cheese, figs, muscatels, apples, crackers, bread (gf*)	22

ENJOY A NIGHTCAP

DESSERT WINES	375ml
Peter Lehmann Botrytis Semillon	49
Frogmore Creek Iced Riesling	11 / 52
Mitchell Noble Semillon	55
De Bortoli Noble One Botrytis Semillon (375ml)	99
FORTIFIED WINES	65ml
McWilliam's Hanwood Estate Muscat	5
Tulloch Crème de Vin	5
De Bortoli Fine Tawny Port 8 y.o.	5
Penfolds Club Tawny Port	6
Grant Burge 10 y.o. Muscat	7
Galway Pipe 12 y.o.	7
WILDBRUMBY SCHNAPPS	
Butterscotch, Devil's Tongue, Peach Nectar, Peppermint, Pink Lady Apple, Sour Apple, Pear	8.5
Limoncello	8.5
Obstler (apple & pear)	15