

Spring a la Carte Menu

Entrée

Roselle and Balmain spicy prawn broth with fresh coriander \$20

One of the finest soups I have ever tasted. It was created by my friend Luke Mangan (GF)

The Zucchini Carpaccio \$18

The ultimate vegetarian entrée for a hot summer day

Baby courgettes cut thinly as a carpaccio, set on a plate with a salsa of apple, avocado, basil, parsley, celeriac remoulade. Dressed with a horseradish sour cream and fresh pesto (V, GF)

My Pigs' trotter (a complex recipe but very rewarding) \$25

I created this recipe in 1992. Pigs' trotters cured and slow cooked overnight, encased in a chicken mousse topped with truffles, steamed and served with a seeded mustard sauce (GF)

Prawns Singhalese (this recipe is about crispiness and flavour) \$24

Freshly cooked prawns, shelled, marinated with olive oil and lemon juice, wrapped in salmon gravlax, served on a bed of spinach leaves with a salsa of courgettes, tomatoes, oranges and cucumber, folded in a Singhalese sauce (GF)

Beef carpaccio \$22

Prime Beef fillet (100 days grain fed) sliced very thinly, served with fennel and Parmesan, sea salt, olive oil and horse radish cream (GF)

Risotto of the day entrée or main (please ask your waiter) \$18/\$32 (V, GF)

Main course

The duck a l'orange \$36

A classic from the French kitchen, marinated with orange and Grand Marnier and slow cooked in orange duck stock. Served glazed with zest and segments (GF)

Le coq au vin \$34

Free range chicken marinated in Shiraz overnight. Sealed and braised with mushrooms and lardons in a sea of Shiraz. Served in a cocotte with steamed potatoes (GF)

Beef Sirloin Maître d'hôtel \$42

100 days grain fed WA beef Sirloin, cooked to your liking served with a butter Maître d'hôtel and French fries (GF)

Roasted Pork loin with spicy Kale \$35

Served on a mash potato with a mustard sauce and fried spicy Kale (GF)

Roasted gold band snapper with a soft crust \$36

Served on orange savoy cabbage with an orange reduction (GF)

Vegetable Tian \$32

Eggplant caviar and roasted vegetables set as a tian with chickpea biscuits served on an olive oil emulsion (Vg, GF)

My Beef cheek 1991 version \$39

Slow cooked for 14 hours in red wine, beef stock and herbs, served shiny as a Bentley on potato mash (GF)

Sides

Cauliflower au gratin \$11, Green salad \$9, French Fries \$9