



Entree

All entrees are served with Wild Crust wood fired cassalinga

Cold

Herb Crusted Goats cheese with black olive tapenade	8.00
Olives marinated in olive oil with fresh herbs from our garden	8.00
Duck Liver Parfait with pear chutney and cornichons	10.50
Roasted Red Peppers with mint, Dondoni fetta and olive oil	12.00
Country Style Terrine	14.00

Hot

Confit Kipfler Potatoes served with chives and aioli	8.00
Sautéed Mushrooms with garlic, cream, parmesan and mushroom duxelles	9.50
Fried White Bait with lemon and aioli	12.00
Poached Lyonnaise Sausage with marinated potatoes	12.00
'Minute steak' with Dijon mustard and tomato relish	12.00
Brittany style local Scallops, roe on, with lemon, garlic and cream	14.00

Main Course

Roasted Pumpkin and Ricotta Tart with fried sage, almonds, herb salad and saba dressing	19.50
Chicken Breast, stuffed with a mushroom, shallot and mixed herb mousse on sautéed mushrooms, spinach and jus	27.00
Confit Duck Leg with du puy lentils, truss cherry tomatoes, pear chutney and port wine jus	28.00
Braised Lamb Shank with red wine, thyme and garlic on parsnip puree and seasonal vegetables	26.00
Atlantic Salmon fillet on crushed kipfler potatoes, with a fennel and dill salad, rouille and shell fish sauce	29.00
Scotch Fillet, char grilled with pomme dauphinoise, parsley cream and red wine sauce	31.00

Sides

French Fries with aioli	6.50
Simple Green Salad, with honey mustard dressing	6.50

Fromage/Dessert

The Meeting Pool offers a selection of blue, white mould and cheddar cheeses.
 For today's selection, please ask your waiter Choose one **14.00** All three **22.00**

A seasonal selection of house prepared desserts designed to share,
 Ask your waiter for today's selection **18.00**

Chef de cuisine: Stephen Shing

Maitre'd: Andrew Procter