

ENTREES

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| Mud Crab Tortellini in a leek and crustacean broth | \$21 |
| Carpaccio of Yellow Fin Tuna baby cucumber, borage flowers and a smokey mustard dressing | \$21 |
| Calamari "Cannelloni" of Prawns dolcetto glaze, herb salad and horseradish | \$19 |
| Seared wild Canadian Scallops caramelised onion tortellone, celeriac purée and black truffle vinaigrette | \$21 |
| Quail Saltimbocca pancetta, pear tartin, radicchio and vincotto dressing | \$26 |
| Spaghettoni Marinara calamari, fish, scallops, mussels, prawns and oysters, a concentrate of cherry tomatoes, chili and garlic | \$26/\$38 |
| Open Lasagne of Bay Bugs dill and nasturtium scented pasta, silken eggplant; almond and caper sauce | \$21 |

MAIN COURSES

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| Rack of Lamb wild mushroom tart , onion jam and thyme red wine jus | \$38 |
| John Dory Fillets pumpkin and sea urchin purée, parsley & lemon cous cous | \$39 |
| Black Angus Fillet Steak crushed kipfler potatoes, baby carrots, marrow & shallot whip | \$37 |
| Fillets of King George Whiting grilled or in beer batter, thin chips and house made tartare | \$42 |
| Wild Barramundi parsnip, braised oyster mushroom, salt cod croquette and porcini dressing | \$38 |

IN ADDITION: \$9

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| Maria's lettuces | Spinach & onion gratin | Thin chips |
| Fennel & orange salad | Green Beans & Hazelnuts | Creamy mash |

LOAVES & FISHES

Available Monday to Friday for lunch and Monday to Thursday for dinner. Portion sizes are smaller than the a la carte. 2 courses for \$35 with a glass of house wine.

ENTREES

Mud Crab Tortellini
in a leek and crustacean broth

Carpaccio of Yellow Fin Tuna
baby cucumber, borage flowers and a smokey mustard dressing

Seared wild Canadian Scallops
caramelised onion tortellone, celeriac purée and black truffle vinaigrette

Quail Saltimbocca
pancetta, pear tartin, radicchio and vincotto dressing

Calamari “Cannelloni” of Prawns
dolcetto glaze, herb salad and horseradish

Spaghettoni with Prawns
Spaghettoni with South Australian prawns; a concentrate of tomatoes, chili and garlic

Open Lasagne of Bay Bugs
dill and nasturtium scented pasta, silken eggplant, almond & caper sauce

MAIN COURSES

Rack of Lamb
wild mushroom tart , onion jam and thyme red wine jus

John Dory Fillets
pumpkin & sea urchin purée with parsley & lemon cous cous

Black Angus Fillet Steak
crushed kipfler potatoes, baby carrots, marrow & shallot whip

Fillets of King George Whiting
grilled or in beer batter, thin chips and house made tartare

Wild Barramundi
parsnip, braised oyster mushroom, salt cod croquette and porcini dressing

Not to be used in conjunction with any other offer

In partnership with our seafood suppliers, *Clamms Seafood* and *Spencer Wilkinson*, we guarantee the freshness and quality of our seafood. If you don't think you have received seafood of the very best quality and freshness then we will refund the cost of your dish.