

**Food Menu - Lunch & Dinner A La Carte****Stuzzichini (from the Italian word stuzzicare, "to pick at")**

Today's Natural Oysters, fresh lemon	3 each
Today's Oyster's with red wine shallot dressing	3.5 each
Grilled Rottneest Island Scallops on the half shell - With Maldon sea salt and extra virgin olive oil	4 each
With fresh tomato, olive, lemon and herbs	4.5 each
with fresh peach and sauvignon blanc dressing	4.5 each
Jamon Serrano with joseph extra virgin olive oil and bread	17
A glass of marinated olives	9

**Entrée**

Duck parfait, Cumberland sauce, toast and mixed leaves	16
Blue Swimmer crab tortellini, pickled cucumber and lettuce, leek sauce, cress	20
Goats cheese soufflé, white mushroom and broadbean compote, marjoram	23
Quail and crisp pancetta salad, sherry raisins, corgettes, macadamia nuts, basil	20

**Main Course**

Pot roasted Glenloth chicken breast, summer vegetables, olive oil broth	36
Best end of lamb, mechouia, thyme and olive salad with preserved lemon	42
Pont L'Eveque and sweet potato pie, oregano and hazelnuts, pear and balsamic	34
Linley valley pork loin, parsnip, pickled apple and chard sauté, bacon cider sauce	35
Fish, warm salad of carrot, fennel, shallots and mussels, saffron tomato veloute	39
Harvey Eye Fillet (220gram) served with, potato lyonnaise, shallot compote, oloroso sherry sauce	42

**Side dishes**

Paris mash, chives	9
Green beans, confit garlic, sage	9
Mixed leaves, vinaigrette	9
Hand cut chips, aioli	9
A service of 2007Joseph "First Run" Extra Virgin Olive Oil and La Vecchia Aceto Balsamico	5

**SPECIAL****"RECESSION CONCESSION MENU"**

2 Courses for \$49

3 Courses for \$55

From Entrée, Main, Dessert

Monday to Friday Lunch and Dinner