

February 2020

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| Organic mini crusty loaf, caramelized onion butter | 9 |
| Thomas Corner marinated various olives, fennel seed grissini (df) | 9 |
| Thomas Corner cheese straws | 8 |
| <u>Starters</u> | |
| Oysters (shucked to order), eschallot & lemon balm vinaigrette (gf,df) | |
| Six Oysters | 27 |
| Nine Oysters | 38 |
| Twelve Oysters | 49 |
| Salmon ceviche, chilli, coriander, lime, horseradish crème fraîche (gf) | 24 |
| Chicken liver pâté, housemade brioche, pickles | 20 |
| Sashimi Kingfish, daikon, toasted peanuts, finger lime, lime ginger dressing (gf,df) | 24 |
| Sunshine coast figs, goats feta, maple roasted pecans, fig balsamic, fennel grissini | 23 |
| BBQ quail, tempura zucchini flower, various tomatoes, capers, basil (df) | 24 |
| BBQ local Occy, pineapple salsa, cucumber, coriander, chilli lime dressing (gf,df) | 22 |
| <u>Lunch only</u> | |
| Wagyu burger, Monterey Jack, onion rings, little gem, chilli relish, aioli, fries | 29 |
| <u>Mains</u> | |
| Pumpkin, cumin & mustard seed risotto, parmesan & crushed hazelnuts (gf) | 32 |
| Confit duck, dutch carrots, orange, almond, mint, sesame lemongrass dressing (gf,df) | 36 |
| Corn fed chicken breast, orange butter, figs, BBQ radicchio, parsley, fig jus (gf) | 37 |
| Daily fish, sugar snaps, snow peas, lemon myrtle butter, yogurt tartare (gf) | MP |
| Wagyu rump 3+, red cabbage, confit tomatoes, Café de Paris butter, jus (gf) | 44 |
| <u>Sides</u> | |
| Fried sweet potato, dill, mint, garlic yogurt | 12 |
| Little gem, sweetcorn, pecans, pecorino, chilli, mint, lime dressing (gf) | 12 |
| Thomas Corner rosemary salted fries, malt vinegar aioli | 9 |
| Broccolini & snow peas, preserved lemon butter, toasted almonds (gf) | 10 |

Kids corner (<12 years)

Forage Farm pork chipolatas, chips, salad (df)

Pasta bolognaise (df)

Crumbed sand whiting, chips, salad (df)

Pasta Napoli (df)

followed by housemade ice cream, strawberries (gf) 20

Desserts

Buttermilk & vanilla panna cotta, stone fruit, limoncello dressing (gf) 16

Valrhona chocolate & raspberry tart, mango sorbet 17

English treacle tart, Meander Valley clotted cream 15

Affogato 9

Affogato with liqueur 18

Cheese plate (three cheeses), accompaniments & crackers 20

Dessert wines

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| Frogmore Creek iced Riesling, 2013 – Cambridge Tas | glass (90ml) | 11 |
| | 375ml | 49 |

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| Allandale 'anna' dessert Semillon 2012 – Hunter Valley NSW | 500ml | 48 |
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| Chateau Roumieu sauternes 2012 – Bordeaux France | 375ml | 59 |
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| Fiore pink moscato piccolo – Mudgee NSW | 200ml | 13 |
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Daily 3.00-5.30 pm

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| Two Aperol spritz | 25 |
| Glass of French sparkling, n.v & 3 freshly shucked oysters (gf,df) | 20 |
| Glass of wine & cheese Triple cream brie, hand rolled linguette, pickled red grapes (choice of sauvignon blanc, chardonnay, rose or cabernet/sauvignon) | 22 |
| Two Coronas & Thomas Corner rosemary salted fries, malt vinegar aioli (gf) | 25 |
| Individual English treacle tart, Meander Valley clotted cream with a regular coffee | 16 |

Bar snacks

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| Oysters (shucked to order), eschallot & lemon balm vinaigrette (gf,df) | |
| Six Oysters | 27 |
| Nine Oysters | 38 |
| Twelve Oysters | 49 |
| Thomas Corner cheese straws | 8 |
| Thomas Corner marinated various olives, fennel seed grissini (df) | 9 |
| Fried green olives stuffed with goat cheese | 13 |
| Jamón serrano, house made pickles, marinated feta, watercress, toast | 19 |
| Salted snapper croquettes, aioli | 14 |
| Pan fried Spanish pork & paprika sausage, olives, various tomatoes, mustard (gf,df) | 15 |
| Thomas Corner rosemary salted fries, malt vinegar aioli | 9 |
| Chicken liver pâté, housemade brioche, pickles, | 19 |
| Cheese plate (three cheeses), accompaniments & crackers | 20 |

Something sweet

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| English treacle tart, Meander Valley clotted cream | 15 |
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