**TRILOGY DAY MENU**

**ENTREE**

Mushroom and gruyere arancini,

truffle mayo

12

Herb and parmesan polenta chips,

salsa verde, lemon

12

Freshly shucked Sydney rock oyster,

lemon, mignonette

4 each

Gently smoked king trout salad, confit heirloom tomato,

kipfler potato, green beans, rocket

20

Free range chicken and herb terrine,

sourdough, pickles, onion marmalade

16

**MAIN**

Pasture fed char grilled oyster blade,

kipfler potato, sweet and sour onions, pancetta

37

Whole baby Humpty Doo Barramundi,

pickled fennel, sauce vierge, lemon

36

Gently cooked free range chicken,

crispy polenta, ratatouille

35

Roman gnocchi,

broccolini, zucchini, roasted truss tomato

29

**SIDES**

Fries 8

Green beans, hazelnuts, lemon, pecorino 12

Iceberg lettuce, rocket, radish, vinaigrette 8

**DESSERTS**

Amaretto crème brulée

 with hazelnut praline ice cream

$16

Summer pavlova,

citrus curd, chantilly, fruits

$16

Affogato

Choice of Bailey’s, Kahlua or Frangelico liqueur,

 triple chocolate cookie

 $14

Selection of ice cream and sorbet

(two scoops)

 $12

**TEA & COFFEE**

Hot Chocolate $4

Coffee $4

*Cappuccino, flat white, latte, long black,*

 *macchiato, piccolo*

Full cream milk and skim milk

Soy milk, Almond milk +0.5

Double shot +0.5

Espresso $3.5

Chai Latte $4

Tea $3.5

*English breakfast, earl grey,*

*green tea, peppermint,*

*chai tea, chamomile*

*and lemongrass & ginger*