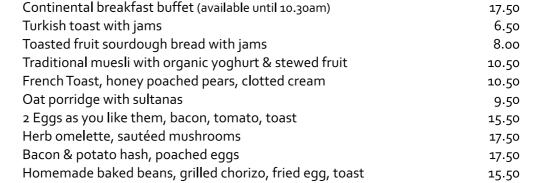
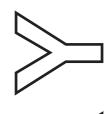
SUMMER 2011





Craig's Scottish breakfast

2 eggs any style, black pudding, bacon, & tomato 18.50

Eggs Benedict

2 poached eggs, toasted English muffin, shaved Istra ham, hollandaise 17.50 **Tuki trout Eggs**

Scrambled eggs, avocado, smoked Tuki trout, sourdough, crème fraîche 18.50



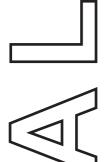
SIDE ORDERS

Bacon	4.50	Half avocado	4.00
Hollandaise	3.50	Smoked salmon	4.50
Chorizo	4.50	Mushrooms	4.00
Black Pudding	4.50	Tomato	3.50



LUNCHEON

(served from 12pm to 2.30pm)



Soup of the day		11.00		
"Cobb Salad" Cos, kaiser, chicken, croutons, egg, tomato	and avocado	15.50		
Pacific oyster natural, lemon, raspberry vinaigrette	½ doz 16.00	doz 29.00		
Western plains belly of pork, celeriac and apple remoulade				
Dukkah spiced egg, bresaola beef and toasted ciabatta				
Rabbit terrine, toasted brioche with a celery and walnut salad				
Braised beef shin, asian coleslaw, crispy shallot sour dressing				
House smoked kingfish fillet, shaved fennel, olives with orange and roe salad 17.00				



Fish of the day market \$ Beer battered flathead fillet, salad, fries and tartare sauce 28.50 House made gnocchi, italian sausage, pecorino and chestnuts 21.50/27.50 Wagu beef bolognaise, house made tagliettele and shaved reggiano 22.00/29.00 Pappardelle pasta with a confit tomato, olives, basil and parmesan 18.00/25.50 Pork cutlet, spinach and cheese malfatti, toasted walnuts, sticky sage jus 31.00 Duck breast, celeriac puree, pommes gaufrette, beetroot and orange relish 38.00 Ribeye on the bone 450qm, poached marrow, pomme pont neuf, café de paris 42.00 Grass-fed sirloin, honeyed carrot salsa, pommes dauphine, sauce bernaise 35.00

BISTRO

SIDE ORDERS



Shoestring fries, aioli	8.50
Grilled portobello mushrooms and Yarra Valley fetta	9.00
Kipfler potatoes, confit garlic, rosemary	8.50
Cauliflower gratin	7.50
Sauteed asparagus and spinach leaves	8.00 Executive Chef: Philippe Desrettes