

A La Carte Menu

Starters

Artisan breads with Mediterranean salsa, blood orange dust and mango and chili chutney \$ 4

Oyster 3 ways – chili vinaigrette; salt and pepper with Mediterranean salsa; warm caper, shallot and speck vinaigrette \$12

Entree

House smoked duck, citrus segments and frisee salad, lemon vinaigrette \$20

Confit salmon, cucumber relish, chili spread and baby herb salad \$20

Seared scallops, crisp pancetta, butternut pumpkin and watercress puree \$21

Porcini and ricotta crowns, creamy leek puree and red onion jam \$18

Main

300g Grain fed sirloin, sweet potato and leek dauphinoise, caramelised spring onions, char grilled broccolini and red wine jus \$36

200g Eye fillet, pearl barley and wild mushroom risotto, buttered green beans and red wine jus \$36

Lemon and thyme poached chicken breast, sweet pepper relish, butternut squash, asparagus and pine nut salad sweet vincotta dressing \$32

Rosemary and peppercorn lamb back strap, celeriac puree, blistered cherry tomato and char grilled broccolini \$34

Pan seared Glacier 51 Sea Bass, radish, orange and fennel salad, burnt orange vinaigrette \$30

Braised pork belly, smoked apple puree, sautéed wombok and pork caramel \$30

Grilled haloumi, caramelised fig tart, green pea paste, beetroot and confit shallot salad \$28

Sides

\$6 each

- Chick pea, preserved lemon, caramelised onion, chili and parsley salad
- Beer battered chips and aioli
- Sautéed vegetables
- Garden salad

COVET

BAR & RESTAURANT

Dessert

Cheese plate, dried figs, quince and lavosh	\$16
Chef's selection of ice cream and sorbet with stone fruit compote	\$14
Nutella powder, caramelised bananas and toasted coconut ice cream	\$15
Cinnamon and honey crème brulee, blood orange and candied lemon	\$15
Vodka poached raspberry puree, mango jelly and vanilla bean panna cotta	\$15

Coffee

Short Black	\$ 4
Flat White	\$ 4.50
Latte	\$ 4.50
Cappuccino	\$ 4.50
Hot Chocolate	\$ 4.50
Long Black	\$ 4.50
Double shot, Mocha, Mug, Macchiato	\$ 5
Affogato	\$ 8
Affogato + 30ml liqueur	\$14.50

Tea

English Breakfast	\$ 4
Imperial Earl Grey	
Green Blossom	
Lovely Jasmine	
Cape Red Rooibos	
Golden Darjeeling	
Mint Fusion	