



Premium Food...
Prepared Fresh For You

MENU

STARTERS

Tapas Chef's daily selection of small treats, please ask your waitperson for more information

*Each **9**

*Platter (ideal for two as an entrée) **36**

Fresh Bread with balsamic and oil **6**

ENTRÉE

Grilled Quail Breast with honey glaze, pickled beetroot puree, truffled mayonnaise, marinated feta, almond flakes and fresh herbs **22**

Confit Duck and Shitake Mushroom Pie topped with Dux capsicum jam and served on white bean puree with blanched sugar snap peas **20**

Scallop Terrine with Parma ham, tiger prawn, Parmesan crumble and cherry tomato salsa **21**

Summer Vegetable Carpaccio with lemon dressing, goat's cheese and white balsamic, seasoned with peppercorn and sumac salt **16**

SIDES

Steamed Seasonal Greens with pine nuts, Parmesan and verjuice **10**

Spinach and Pumpkin Salad with pine nuts, feta, cherry tomatoes and sesame dressing **10**

MAIN

Lamb Two Ways: Pressed lamb shoulder on braised leek and parsnip puree; Grilled lamb cutlet, seasoned haloumi, wilted spinach and pomegranate syrup **38**

Tea Smoked Duck Breast on sautéed Bok Choy with caramelized orange glaze served beside twice cooked pork belly, seared scallops and fresh mango salsa **40**

Masala Style Chicken Kiev served on Indian spiced vegetable pancake with fresh coriander salad and a trio of Chef's accompaniments **35**

Fish of the Day ask your waitperson for the chef's daily special **market price**

Cape Grim Eye Fillet, Shitake mushroom jus, grilled potato cake, roquette and Parmesan salad, house made seeded mustard **42**

PASTA & RISOTTO

Goat's Cheese and Pine Nut Ravioli in pumpkin, sage and burnt butter sauce **main 34 entrée 22**

Linguine with Italian pancetta, fresh basil pesto, green beans and Parmesan **main 30 entrée 19**

Asparagus and Blue Manna Crab Risotto with sugar snaps, herbs and crumbled feta
*Ideal vegetarian dish by omitting Crab **main 36 entrée 23**

SEE REVERSE FOR CHEF'S THREE COURSE SET MENU AND DUX CLUB MEMBER DISCOUNT