



Warm Bread and Butter \$2.50 pp

ENTRÉE

Soup of the Day with Crusty Bread \$13

Crisp Twice Cooked Pork Belly with Cauliflower Puree, Curry Oil & Spiced Plum Witlof \$19 GF/M

Hot Smoked Salmon with Rocket, Pear & Horseradish \$19 GF

King Prawn & Scallop Ravioli with a Lobster Bisque, Leek & Soft Herbs \$23

Quinoa, Beetroot & Watermelon Salad with Seeds, Fetta & a Chilli Caramel Dressing \$18 V

MAIN

Market Fish \$38

Potato Gnocchi with Pine Nuts, Muscatels, Gorgonzola, Kale & Pumpkin \$30 V

Local 200g Eye Fillet with a Red Wine Jus, Sweet Potato Puree, Onion Rings & Truffle Butter \$39 GF/M

Confit Duck Legs with Braised Du Puy Lentils, Pickled Cabbage & Heirloom Carrots \$42 GF

Rack of Lamb with Spätzle, Peas, Artichoke, Balsamic, Hazelnut, Spinach & Garlic \$39 GF/M

SIDES

Steamed Greens with Toasted Almond Chilli Garlic Butter \$10 GF V

Zirky's Tartiflette: Potatoes and Bacon Gratinated with Cream and Milawa Washed Rind Cheese \$15 GF

Garden Salad with House Vinaigrette \$8 GF V

Fries with Truffle Salt & Aioli \$8.50 V

Paris Mash \$10 GF V

DESSERT

Warm Chocolate Fondant with Toasted Walnut and Honey Ice Cream & Mandarin \$17

Poached Quince and Winter Fruit Crumble with a Cinnamon Anglaise \$15

Candied Orange and Golden Syrup Steamed Pudding with Double Cream \$15

Selection of 3 Cheeses, Fruit, Lavosh \$23

RESERVATION RECOMMENDED (03) 5759 3518

GF = Gluten Free

GF/M = Gluten Free Modified

V = Vegetarian