

SOUP AND STARTERS

potato and leek soup, sautéed barossa smoked bacon, rich cream and chicken stock (G)	16
natural south australian oysters, chardonnay dressing, golden shallots, salmon pearls and chives (G)	2.8 ea
panko crumbed south australian oysters, japanese mayonnaise, wasabi tobiko	2.8 ea

ENTRÉE

spinach and taleggio arancini, woodside goats curd, smoked aubergine and caramelised onion filo tart, sesame crusted haloumi, ruby grapefruit and asparagus (V)	22
char-grilled quail, new potatoes, smoked bacon, leek, marsala and thyme (g)	23
huon smoked salmon, horseradish and lemon cream, capers, lebanese cucumber, honey dew melon, salmon roe, dill and radish (G)	23
bundnerfleisch – finely sliced air dried beef, witlof, heirloom tomato, parmesan, black truffle oil and balsamic vinegar (G)	21
shellfish ragout of south australian lobster tail, spencer gulf prawns, scallops, roma tomato, cream and white wine with puff pastry	31
potato, garlic and herb tortellini, coriander and walnut salsa verde, baby beets, persian feta and cinnamon beurre noisette (V)	23
beef steak tartare, prime minced beef (uncooked), quail egg yolk, potato and rosemary croutons served with traditional condiments	22

PALATE CLEANSER

bellini sorbet – lemon, white peach and sparkling wine (V,G)	6
granita – waiting staff to advise	5

DIETARY LEGEND

G	gluten free
V	vegetarian
g	low gluten

minimum of two courses on friday and saturday nights

MAIN COURSE

confit duck leg , sour cherry glaze, pickled cucumber, radish, coriander, mizuna and prosciutto (g)	39
market fish – waiting staff to advise	p.o.a.
pork florentine , chicken and fennel farce, shallots, parmesan cheese, spinach, rich cream, pancetta and watercress (G)	39
trio of beef tenderloin - served medium (g) gulf prawn, honey, soy and rosemary jus bordelaise, hollandaise, cherry truss tomato and asparagus rich cream, green peppercorn and demi glaze	44
four point rack of lamb – served medium, celeriac, shallot and chevre tart, pinot noir reduction and baby spinach	42
emmentaler poulet , free range chicken breast, filled with swiss cheese, crumbed, pan fried, served with hollandaise sauce, asparagus and rice pilaf	39
onkapinga valley venison - served medium rare, button, shitake and enoki mushroom, sweet soy and cabernet glaze (g)	44
certified angus beef tenderloin , asparagus, roasted heirloom cherry tomatoes, sage, béarnaise and bordelaise sauces	43
roast garlic and ricotta tart , grilled portobello, café de paris butter, cherry truss tomato and gazpacho puree (V)	36

SIDES

warm seasonal salad , quail egg, cauliflower, green beans, sweet potato, asparagus, heirloom carrots, balsamic glaze and truffle oil (V,G)	13
citrus salad , orange, grapefruit, wild rocket, walnut, avocado, honey and poppy seed dressing (V,G)	13
salad of mesclun , heirloom tomato, cucumber and vinaigrette (V,G)	8
röschti – thickly grated kestrel potatoes, pan fried golden brown – serves up to four (V,G)	10
tartiflette , potatoes, reblochon cheese, smoked bacon lardons, onions, fresh thyme and cream – serves two (G)	13
green beans , garlic, butter and slivered almonds – serves two (V,G)	10
extra serve of bread	2

DESSERT

citrus and poppy seed soufflé, lemon curd ice-cream, blood orange anglaise – dinner only, allow 30 mins	21
passionfruit crème brûlée, coconut ice-cream, vanilla and black sesame seed tuile (g)	20
yoghurt panna cotta, rosewater rhubarb, pistachio nougatine, freeze dried raspberries (G)	21
chocolate bar plate – aero mint mousse, bounty coconut tart, salted caramel and macadamia ice-cream	21
gelati plate (g) blood orange gelato and almond tuile wild hibiscus and mixed berry gelato and pear crisp pineapple gelato and candied orange	21
affogato – vanilla bean ice-cream, crostoli and hazelnuts with liqueur	16 23

CHEESE SELECTION

brique d argental – france, triple cream - with quince paste and water crackers

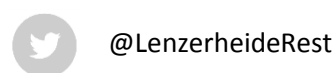
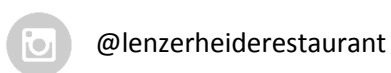
roncari blue – spanish blue vein – with pear, date and cinnamon chutney and fig bread

ashgrove vintage cheddar – tasmanian cheddar – with muscatels and lavosh

one cheese	15
two cheese	22
three cheese	28

MANAGER	mark gaston
HEAD CHEF	tim pearson
FLOOR MANAGER	michael tan
SOUS CHEF	brionie pearson

any deviations from menu may incur surcharge at the chef's discretion



CHILDRENS MENU

MAIN COURSE

18

beef slider – with swiss cheese, tomato, caramelised onion, mayonnaise and mesclun lettuce

grilled chicken breast skewers, sweet honey and soy sauce, stir fried capsicum, red onion and baby spinach (g)

pan fried market fish, with panko crumbed gulf prawn and garlic aioli

crumbed spinach and taleggio arancini balls, with house made tomato sauce and rocket (V)

all children's main course's served with a choice of potato roshti and vegetables
or french fries and salad

DESSERT

12

orange gelato, with caramelised pineapple (G)

chocolate doodle – vanilla bean ice cream, crepe, chocolate sauce

berry coulis, vanilla bean ice cream, and mixed berries (G)

seasonal fruit platter (G)

EXTRA'S

french fries with tomato sauce

8

hot chocolate with marshmallow

4

TEA'S BY T-BAR

6 per pot

jasmine dragon eyes (white tea)
hand rolled white tea with
jasmine blossoms

monks (green and black tea)
blend of ceylon black and chinese
green tea - jasmine blossoms and
sweet vanilla pieces

peppermint (herbal organic)
caffeine free - high content of
etheric oils with a strong aroma

chamomile (herbal organic)
caffeine free - strong tasting, deep
yellow colour with many reputed
health benefits

chocolate (black tea)
decaffeinated ceylon tea blended
with full cream chocolate chips

earl grey (black tea)
flavoured with bergamot, mallow
blossoms and cornflower blossoms

english breakfast (black tea)
classic blend, dark infusion with
spiciness

chai (black tea)
cloves, citrus peels, rose petals,
almond, vanilla and cardamom

t-bar special blend (green tea)
china sencha and assam green tea,
sunflower and rose petals, cornflower
blossoms

china green sencha (green tea)
mild green tea leaves infused with
honey

quince sencha (green tea)
china green leaves flavoured with
quince

artisan tea 9 per pot
rolled into a ball, encasing exotic
flowers - each ball makes up to six
cups and slowly opens to reveal
its flower

- hibiscus and lavender
- lily jasmine

COFFEE

coffee by rio
long black, flat white, cappuccino, macchiato, café latte, chai latte, hot chocolate 5
short black 4
soy milk (additional) 1

big sleep - cointreau, benedictine and tia maria 13

maltese falcon - glayva and cointreau 13

mountaineer's hot chocolate - fresh full cream milk blended with
rich chocolate and butterscotch liqueur 13

additional lindt chocolate 1

TWO COURSE LUNCH SPECIAL

Available Tuesday - Friday

choice of two courses per person for \$54
daily specials are included in the two course lunch special

ENTRÉE

soup of potato, sautéed bacon, leek, chicken stock, and rich cream (G)

bunderfleisch – finely sliced air dried beef, witlof, heirloom tomato, parmesan, black truffle oil and balsamic vinegar (G)

spinach and taleggio arancini, woodside goats curd, smoked aubergine and caramelised onion filo tart, sesame crusted haloumi, ruby grapefruit and asparagus (V)

huon smoked salmon, horseradish and lemon cream, capers, lebanese cucumber, honey dew melon, salmon roe, dill and radish (G)

MAIN COURSE

pork florentine, chicken and fennel farce, shallots, parmesan cheese, spinach, rich cream, pancetta and watercress (G)

emmentaler poulet, free range chicken breast, filled with swiss cheese, crumbed, pan fried, served with hollandaise sauce, asparagus and rice pilaf

market fish – waiting staff to advise

roast garlic and ricotta tart, grilled portobello, café de paris butter, cherry truss tomato and gazpacho puree (V)

DESSERT

passionfruit crème brûlée, coconut ice-cream, vanilla and black sesame seed tuile (g)

yoghurt panna cotta, rosewater rhubarb, pistachio nougatine and freeze dried raspberries (G)

affogato – espresso coffee shot, vanilla bean ice-cream, crostoli and hazelnuts

gelati plate (g)

blood orange gelato and almond tuile

wild hibiscus and mixed berry gelato and pear crisp

pineapple gelato and candied orange