

## ENTREE

Beetroot carpaccio with rocket, avocado, Persian marinated aged balsamic (v/l)	24.00
Roasted squab with foie gras parfait, sauterne jelly, apple and micro herbs salad with a walnut pomegranate dressing (l)	29.00
Seared scallops with parsnip puree and watercress coulis (l)	27.00
Six South Australian oysters natural served with lemon & cabernet sauvignon vinegar (l)	29.00
Organic tomato and buffalo mozzarella with pesto and marinated olives (v/l)	24.00
Cream of fennel soup with pithivier of mushroom	14.00
Chili spiced salt and pepper calamari with cucumber and citrus salad	24.00
Black mussel and leek soup with saffron and tomato (l)	16.00

v – indicates vegetarian dishes

l – indicates gluten free dishes



## MAIN

Melba's Indian Thali with your choice of Tandoori, served with curry of the day, saffron rice, naan bread and traditional condiments	35.00
Hapuka fillet with witlof, sweet potato mash and olive lemon butter sauce (l)	36.00
Tasmanian rack of lamb glazed with truffle honey with kipfler potato, ratatouille and natural lamb jus	39.00
Grilled Wagyu sirloin (200gr) served with thick chips, rocket salad and Bordelaise sauce (l)	45.00
Linguine with tiger prawns, Moreton Bay bug and fresh squid tossed with parsley, garlic, chili and extra virgin olive oil	35.00
Tenderloin of Angus beef (180g) with gratin potato, beetroot and pine nut puree, horseradish cream and natural jus (l)	39.00
Corn fed chicken breast served with tomato and leek fondue, potato mash and a sage chicken jus (l)	34.00
Porcini and king brown mushroom risotto with Parmigiano Reggiano cheese (v/l)	29.00
Ossobuco with polenta and Taleggio cheese, eggplant and zucchini gratin (l)	37.00
Onion and tomato tart served with goat's curd and Crema di Vincotto (v)	27.00
Pepper duck breast with cannelloni of duck confit, wilted spinach and a light truffle cream sauce	36.00

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## SIDE DISHES

Garlic bread (v)	8.00
Potato gratin	7.00
Steamed bok choy	7.00
Sautéed spinach	7.00
Garden salad	6.00
French fries	6.00
Steamed vegetables	6.00

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## DESSERT

Valrhona chocolate tart with praline mascarpone	16.00
Vanilla bean crème brûlée with pear confit and sage tuille	15.00
Mango panna cotta with flourless nut cake (l)	13.00
Date and fig pudding with chocolate sauce with King Island double cream	16.00
Peach Melba with Persian fairy floss (l)	15.00
Chestnut mousse pie with maple anglaise and cinnamon ice cream	15.00
Seasonal fresh fruit plate with apple sorbet (l)	15.00
Jindi brie, King Island cheddar and Milawa blue served with dried muscatels, quince paste, green apples and crackers	18.00
Melba's scrumptious dessert buffet featuring chocolate fountain, sweets, ice creams and cheeses	19.00

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