

OFFERING MODERN AUSTRALIAN CUISINE, AN EXTENSIVE WINE LIST, ELEGANT SURROUNDS AND EXCEPTIONAL SERVICE, MICHELIN HAS A STYLE SYNONYMOUS WITH THE BEST CAPITAL CITY RESTAURANTS, SET IN A FRIENDLY COUNTRY ENVIROMENT.

MICHELIN IS IDEAL FOR A LEISURELY LUNCH, ROMANTIC DINNER, RELAXING SUNDAY BRUNCH AND IS ALSO AVAILABLE FOR PRIVATE FUNCTIONS

YOUR HOST: MARK MULLER

CHEF: ANTONY MORE

Entree

Petit cobb bread served with Nugan estate olive oil

\$6

Roasted pork belly, cashew nuts, salad of coriander, sesame and spring onion

\$16

Seared scallops with sweetcorn puree, fetta and hazelnut dressed baby leaves

\$18

Chilled tian of King prawns and avocado with cucumber gazpacho and watermelon

\$18

Quail pastilla, mesclun salad and pomegranate dressing

\$17

Salt and pepper calamari, salad herbs and saffron aioli

\$16

Salad of vine ripened tomato, rocket, capers and goats cheese with
cabernet vinegar and oritz anchovies

\$15

Main Course

De boned spatchcock, panzanella salad, Tzatziki and rocket
\$28

Roasted rump of lamb, "lasagne" of eggplant, tomato and smoked mozzarella
with Persian fetta pepperoncini
\$29

Chargrilled scotch fillet of black Angus beef, green onion and potato puree and
roasted eschalots with truffle dressed watercress
\$29

Fish of the day
market price

Crispy skinned duck breast, smoked bacon colcannon, swiss brown mushrooms
and asparagus
\$29

Seared atlantic salmon, cauliflower sauce, truffle oil with prawn and zucchini tian
and cherry tomato confit
\$28

Vegetarian special
\$18

Side dishes \$7

Steamed seasonal vegetables
Chat potatoes with lemon, sea salt and parsley
Rocket, pear and parmesan salad
Garden salad

Dessert

Selection of House made ice cream and sorbet

\$10

Pineapple tart tatin with toasted coconut ice cream and blueberries

\$12

Affogato-

Frangelico with hazelnut praline ice cream

Amaretto with toasted almond ice cream

\$12

Passionfruit tart with clotted cream and fresh passionfruit juice

\$11

Crepes with flambéed cherries, vanilla anglaise, and white chocolate ice cream

\$12

Michelin cheese selection with lavosh, dried fruit and quince paste

\$17

Cookoothama Darlington point botrytis semillon recommended with desserts and cheese

PUBLIC HOLIDAYS SUBJECT TO 15% SURCHARGE