

the **Boat House** by the lake



Oysters – available as entrée or individually

Freshly shucked Merimbula NSW or Coffin Bay SA

Lemon, champagne vinegar, rye, black pepper

Ibérico jamón, Worcestershire

Bloody Mary – tomato, vodka, celery, Habanero chilli

Entrée

Crumbed pigs head, crispy ears, soft quail egg, radicchio, sauce gribiche, Pialligo apple cider gel

Yellowfin tuna, radish, heirloom carrot, wasabi, finger lime, sesame

Black Angus beef tartare, cornichon, caper, pickled eschallot, pommes frites

Queensland prawns, horseradish, sprouts, smoked octopus, crème fraîche, sourdough

Fromage blanc, chive gnocchi, heirloom tomato, beetroot

Slow cooked Majura eggs, Atlantic scallop, jamón crumbs, witlof, seeds

Main

Leek terrine, cheddar, celeriac, herb emulsion, confit kipfler potatoes, hazelnut

Poussin, parsnip, beetroot, parsley, fig leaf, corella pear

Rump and cutlet of lamb, smoked onion purée, eggplant, rosemary

Wagyū beef fillet, cauliflower, five mushroom fricassée, morel

(\$10.00 surcharge)

Confit duck leg and breast, speck, amaranth, zucchini, pearled barley, treacle

Market fish, chorizo, cuttlefish, capsicum, Persian fetta

Sides

Mixed leaf salad, yellow rock sugar, oregano

French peas, roasted speck, confit onions, cos lettuce, hazelnut

Paris mash



the **Boat House** by the lake



Fromage

Brie, chamomile, barley, brioche

Gorgonzola Dolce, Pedro Ximenez gel, spiced shortcrust, Pialligo apple

Warm goat's chèvre, beetroot, rye, celery

Dessert

Granny Smith apple terrine, burnt butter ice cream, buckwheat praline, cinnamon

Vanilla ice cream sandwich, salted caramel, cocoa sorbet

Lemon curd, shortcrust, fresh berries, meringue, yoghurt

Coconut pannacotta, young coconut emulsion, Valrhona P125 crumbs, black sesame, lemon balm

Bitter chocolate mousse, poached pear, toasted white chocolate, peanut brittle ice cream

Pricing

2 courses	65
3 courses	80
3 courses with fromage	90
7 course degustation (see front page)	110
Sides	8
Oysters	3 each

