

# DINNER

---

## ETTIE'S CHOICE

### Our selection (shared courses)

\$65 per head

---

Olives	8
Pacific oysters (half dozen)	24
Chicken liver parfait, crouton	14
Country terrine, sherry prunes	16
Salami	9
Sardine escabeche	16
Beef tartare, bagnet vert, crisps	16
Cauliflower, skordalia and pine nuts	11
Roasted duck ravioli and broth	20
Soft polenta, mushroom ragu	16
Octopus, white beans and 'nduja vinaigrette	20
Red wine and radicchio risotto with walnuts and gorgonzola	26
Gnocchi Bolognese	26
Steak frites (250g dry-aged porterhouse)	36
Pan roasted whole chicken, seasonal vegetables	55
<b>Sides</b>	
Cos with anchovy and Grana Padano	8
Roasted pumpkin with smoked almonds and ricotta	9
Fried kipfler potatoes, rosemary and aioli	8
Mixed leaf salad	5
<b>Dessert</b>	
Lemon tart	12
Crème caramel	12
Almond cake, pear and crème fraiche	12
Salted caramel	2
<b>Cheese</b>	
Delice des Cremier, Burgundy, France	14
Marcel Petite Comté, Comté, France	14
Caprinelle Tomme de Chevre, Pyrenees, France	14
Quickes goat Cheddar, Devon, England	14
Tarago River Shadows of Blue, Gippsland, Victoria	14