

DINNER

ETTIE'S CHOICE

Let us feed you

\$65 per person, shared courses

Marinated olives	8
Natural Blackman Bay oyster	4.5 each
Salami & grissini	10
Chicken liver parfait & lavosh	14
Country terrine, sauerkraut & dijon	16
Beetroot, Roquefort, hazelnut & quinoa	16
Brussels sprouts, preserved lemon yogurt & aleppo pepper	16
Mussels, n'duja & black barley	24
Rannoch Quail, cauliflower & lentils	25
Pumpkin & ricotta cannelloni	26
Pappardelle with beef ragu	28
Steak frites <i>250g grass-fed Tasmanian porterhouse</i>	38
<i>choice of mushroom butter, garlic and parsley butter or mustard</i>	
Slow-roasted lamb shoulder, seasonal vegetables	85
<i>for 2 people, please allow 30 minutes</i>	
Sides	
Spiced potatoes, aioli	9
Celeriac remoulade & toasted hazelnut	9
Cos, anchovy & Grana Padano	12
Mixed leaf salad	8
Dessert	
Crème caramel	13
Spiced pumpkin, yogurt & speculaas	13
Chocolate cake, malt cream, hazelnut	13
Salted caramel	2 each
Cheese – <i>60g piece, lavosh, prune paste</i>	15 each
Delice des Cremiers <i>soft, cow's, France</i>	
La Tradicion Manchego <i>semi-hard, sheep's, Spain</i>	
Heidi Farm Gruyere <i>hard, cow's, Tasmania</i>	
Pyengana Clothbound Cheddar <i>hard, cow's, Tasmania</i>	
Cashel blue, <i>cow's, Ireland</i>	