

Pipette

"One cannot think well, love well, or sleep well, if one has not dined well."

Virginia Woolf, English novelist (1882-1941)

STARTER

WARM MORPETH SOUR DOUGH BREAD \$7.50
served with cold pressed extra virgin olive oil,
dukkah and aged balsamic vinegar

CRISPY BAKED BAGUETTE \$8.00
topped with garlic butter

BRUSHETTA \$9.50
with marinated mushroom and truffle

ENTREES

SEARED SCALLOPS ON CAULIFLOWER PUREE served with a apple, radish salad and vanilla foam	\$18.50
PAPPARDELLE OF BRAISED OXTAIL with slippery jack mushrooms and celeriac	\$18.00
CRISPY SLOW COOKED PORK BELLY with a salad of coriander, chilli and Daikon	\$19.50
A SALAD OF PICKLED BEETROOT with goats cheese and a hazelnut dressing	\$16.00
GRILLED KING PRAWNS with marinated garlic , chilli and lemon, served with a rocket and radish salad	\$19.50
CREAM OF SWEET CORN AND GINGER with a blue swimmer crab salad	\$17.50

*As a child my family's menu consisted of two
choices: take it or leave it"*

Buddy Hackett American Author 1924-2003

MAINS

CHAR-GRILLED RIB EYE CUTLET	\$38.00
served with hand cut fries served with herb butter and red wine jus	
POT ROASTED CHICKEN BREAST	\$28.00
served with a fondant potato, sautéed Savoy cabbage, speck, sweet baby onions	
PAN-FRIED BLUE EYE COD	\$34.00
wrapped in prosciutto served on a white bean cassoulet	
CURED MUSCOVY DUCK BREAST	\$34.00
served with Australian puy lentils and sautéed Kepler potatoes	
CONFIT OF LAMB SHOULDER	\$35.50
served with a potato puree and rosemary infused jus	
SOY AND GINGER MARINATED TOFU	\$28.00
served on a soba noodle salad with a shitake mushroom broth	

"There is a difference between dining and eating. Dining is an art. When you eat to get the most out of your meal, to please the palate, just as well as to satiate the appetite, that my friend, is dining."

Yuan Mei 1936

SIDES

STEAMED BROCCOLINI TOSSED IN ALMOND OIL	\$8.00
SAUTÉED GREEN BEANS AND BABY CARROTS	\$8.00
SLOW ROASTED HERB-KIPFLER POTATOES IN BALSAMIC SYRUP, WITH A LEMON OLIVE OIL DRESSING	\$8.50
THICK CUT FRIES SERVED WITH A SAFFRON INFUSED HOMEMADE AIOLI	\$8.50

"I went to a restaurant that serves "breakfast at any time". So I ordered French Toast during the Renaissance."

Stephen Wright American Actor & Writer 1955

DESSERTS

KAHLUA CHOCOLATE FONDANT \$16.00
served with a pistachio ice cream

WARM BANANA PUDDING \$16.00
served with butterscotch sauce and king island cream

ROSEMARY AND COINTREAU BRULEE \$16.00
served with handmade biscotti

POACHED AUTUMN FRUIT COMPOTE \$16.00
served with mascarpone sorbet

PALETTE OF ICE CREAMS \$16.00
chef's selection of five handmade ice creams each
accompanied by individual sauce and garnish

CHEESE

SELECTION OF 5 CHEESES \$29.00

All cheese selections are accompanied with fig jam,
Lavosh, dried fruit and walnut bread

THE EXECUTIVE CHEF'S SELECTION OF AUSTRALIAN
CHEESES VARIES WEEK TO WEEK.
PLEASE ASK YOUR ATTENDANT FOR TODAY'S CHOICES

DESSERT WINES

TAMBURLAINE MUSCAT	\$45.00
TAMBURLAINE LATE HARVEST RIESLING	\$55.00
PETERSONS BOTRYTIS SEMILLON	\$62.00
DE BORTOLI NOBLE ONE	\$70.00

COFFEE	\$4.00 EACH
Espresso, Macchiato, Ristretto, Coretto, Long Black, Flat White, Cappuccino, Café Latte,	

TEA	\$4.00 EACH
English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea	

LIQUEUR COFFEE	\$12.00 EACH
Espresso Coffee, thickened cream & your choice of: Cointreau, Jameson, Galliano, Kahlua, Tia Maria, Baileys	

COGNACS & PORTS

COURVOISIER VSOP	\$11.50
REMY MARTIN VSOP	\$11.50
HENNESSEY XO	\$25.00

DRAYTON LOG PRESS	\$8.00
GALWAY PIPE FINE OLD TAWNY	\$10.00
PENFOLDS GRANDFATHER LIQUEUR TAWNY	\$20.00
MR PICKWICK'S PARTICULAR	\$20.00

All prices include 10% GST