

JOSEPH'S

STARTERS

- Marinated mount zero olives | 11
- Sydney rock oysters, fresh lemon | 7ea
- Spring vegetable vol au vent, asparagus, peas, broad beans, goats cheese, lemon | 28
- Glazed duck leg, rhubarb, lime, pink peppercorn, grilled baby whitlof | 31
- Barbecued lamb belly, fricasse of globe artichoke, cress, bay leaf sauce | 32

MAIN COURSE

- Chestnut and lions mane mushroom risotto, parmigiano reggiano, aged vincotto, black walnut | 48
- Poached red snapper, community garden leaves, sauce gribeche, snow peas, spring onion | 53
- Crispy pork belly, barbecued fenugreek and broad bean leaves, dijon mustard and riesling sauce | 55
- Cape grim club steak, Bearnaise, caramelized onion condiment, pomme dauphine | 61 (+5)

SIDES

- Potato gratin, lemon thyme, cheddar | 25
- Butter and gem lettuce salad, apple vinaigrette | 17
- Wood grilled asparagus, tarragon, parmesan crumb | 19

DESSERTS

- Glazed chocolate and caramel parfait, cocoa crumb, raspberry sorbet | 22
- Spring strawberry and vanilla paris brest | 25
- Lemon meringue mousse, coconut chantilly, citrus gel | 22
- Selection of petit fours | 25

Cheese 75g

- Selection of crackers, quince paste, muscatels
- Bay of fires clothbound cheddar | 29
- Pyangana st columba blue | 31
- Shepards whey farmhouse brie | 27

PRIX FIXE MENU

(Main plus Starter or Dessert served with side salad)

2 course | 75pp

3 course | 90pp

Menu is subject to change due to seasonal availability.

*A surcharge is applicable on Sundays (10%) and Public Holidays (15%)
A credit card surcharge is applicable on MASTER/VISA (1.5%) & AMEX (2.25%).*