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
Pork rillette, crispy leeks, breakfast radish, brioche toast | 29

MAIN COURSE

Chestnut and lions mane mushroom rissotto, 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 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%)