



## dinner at the cooks larder

WINTER 2010

Crisp calamari with lemon, aioli and rocket salad 17  
Mussels steamed in tomato and fresh herb broth with  
garlic grilled sourdough 17  
Sweet roasted red pepper tart with white anchovies and  
capers with wittof and radicchio salad 17  
Prawn raviolo dressed with warm tomato and basil 17  
Chicken liver pate with onion marmalade and sourdough  
toasts 17

Duck and winter mushroom ragu with handrolled gnocchi 27  
Boned and roasted King Island free range chicken with  
prosciutto di parma, sage, peas, braised artichokes and saffron  
potatoes 27

Slow braised lamb shanks with risotto milanese and gremolata 27  
Chargrilled 250g grassfed scotch fillet with bearnaise and  
shoestring fries 28

Handrolled pappardelle pasta with slow roasted tomato sauce,  
buffalo mozzarella, basil and caramelised balsamic 24

### SIDES

Green vegetables 7  
Salad leaves with Forum  
red wine vinegar 8  
Garlic grilled sourdough 5  
Sourdough w/ EVOO and  
caramelised balsamic 7  
ADD homemade dukkah 3

### DESSERTS

Fresh ginger puddings with  
anglaise and poached rhubarb 13  
Tiramisu 13  
Blood orange curd tart with  
Meander Valley double cream 13  
Dessert Taste Plate - perfect  
to share! 20

### CHEESE

Large selection of Australian and  
Imported farm house cheeses available.  
Served with our housemade prune walnut and fig paste  
or spicy pear, date and ginger chutney...

take the cooks larder home

OUR RELISHES, CHUTNEYS, PATES, TERRINES, ANTIPASTO ARE ALL AVAILABLE FROM THE DELI