

2005

Annual recipe index



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 salsa verde and egg mimosa..... Jun: 100
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E

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vegetables and soy chicken Nov: 40

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poached tuna and beans Feb: 112
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and prawn relish Apr: 136
and salsa verde with veal involtini Nov: 144
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tomato and apple chutney Mar: 106
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capsicum butter and dill yoghurt May: 130

F

FENNEL

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mustard dressing May: 38
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lemons and capers,
with baked swordfish Jun: 130
and orange salad Nov: 145
pecorino and salami crostini Jun: 137
and pickled quince with roast
pork rack Aug: 80

shaved, salad May: 40
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ricotta mousse Feb supplement: 54
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with mascarpone mousse Apr: 29
in iced raspberry and
thyme compote Feb: 89
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seafood and Pernod Jun: 120
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Bream

roast, with green papaya salad Sep: 126

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John Dory with Malay-style
beehoon noodles Feb: 120
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endive and goat's cheese Sep: 130

Eel

smoked, and riesling jelly
terrines with caper mustard dressing Dec: 109
smoked, with samphire, zucchini
gazpacho, and fromage frais Nov: 150

Flounder

steamed, with shallot
and chilli dressing Oct: 126

Gurnard

roasted stuffed, with beetroot
and zucchini flower salad Oct: 126

Haddock

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Jewfish

curry with shoot, ginger
and green onion salad Oct: 31
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and butter-poached snails Aug: 98

Kingfish

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Mackerel

marinated Spanish Oct: 125
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black-eyed pea salad May: 105

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Red mullet

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red capsicum Sep: 127

Salmon

fishcakes with roast tomato vinaigrette Mar: 30
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and tobiko sushi Apr: 102

Salt cod

brandade and saffron vinaigrette with
Moreton Bay bug tails and fennel salad Jun: 28
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creamed, with slow-roasted
pork cheeks Sep: 99

Sardines

and crisp ham hock with
pomelo and Asian herbs Sep: 96
pan-fried, with breadcrumb salsa,
heirloom tomatoes and shaved fennel Dec: 139
with spaghetti, fennel
and breadcrumbs Feb: 96
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Snapper

baked goldband, on sweet potato
dhal with yoghurt, mint and coriander Sep: 29
grilled in banana leaves
with red curry paste Jan: 106
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Giandua semifreddo.....Jan: 122
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J

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 and verjuice reduction Mar: 134
 Provençal-style grilled with roast garlic,
 lemon, olives and celeriac Jul: 38
 roast loin with couscous
 and pumpkin Apr: 128
 roasted shoulder with garlic
 and verjuice sauce Mar: 124
 and rosemary tart with sour
 cream crust, and wet polenta Jun: 122
 slow-cooked curry Jul: 28
 slow-roasted, with warm feta
 and green olive dressing Aug: 83
 tomato and chickpea soup May: 134
 za'atar and tomato salad with
 harissa yoghurt dressing Feb: 104

LEMON AND LIME
 citrus theme: orange brûlée, lemon
 ice-cream wedges and kaffir lime tart Sep: 27
 confit of lemon galette Aug: 88
 orange and watermelon jam Mar: 102
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 ricotta cake Nov: 146
 steamed pudding Sep: 106
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 Venetian lemon
 and vanilla fried cream Jun: 122
 warm preserved curd, and chestnut cream
 and apple crisp 'millefeuille' with vanilla and
 chestnut beignets Apr: 114

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 braised, and sauce vierge with ballotine of chicken
 with spinach and goat's cheese Nov: 158
 with chorizo and capsicum Jul: 102
 and Jerusalem artichokes, with braised
 lamb neck Aug: 99
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LOBSTER
 and rice noodle rolls
 with green onion oil Feb: 120

roast, pink fir potato
 and watercress salad Aug: 102
 Russian salad with
 vodka mayonnaise Oct: 133
 tails with hot vermouth butter sauce Dec: 106
 with vegetables and tarragon oil Apr: 126

M

MANDARIN

crushed mandarin cake with mandarin
 syrup and double chocolate ice-cream Aug: 28
 roly-poly mandarin and golden
 syrup pudding Jul: 87

MANGO

and passionfruit sorbetto Jan: 126

MAYONNAISE

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 with lemon and herb aioli Nov: 47
 garlic Mar: 147
 smoked garlic, with poached
 fillet of ocean trout Nov: 138
 tomato chilli Feb supplement: 10
 vodka, with lobster Russian salad Oct: 133

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lemon, orange and watermelon jam Mar: 102
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MILK

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 jelly and walnut 'snake' pastries May: 147
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 buttermilk bavarois with
 poached quince and rhubarb Aug: 25
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 goat's milk fior di latte Jan: 126
 goat's milk yoghurt moulds and Parmigiano
 Reggiano with chestnut honey Apr: 122
 ice-cold milk and cereal Nov: 152

MOUSSE

apricot, with prosecco and
 peach jelly and plum sorbet Dec: 111
 chocolate and chestnut,
 with spiced wine-poached quince Jul: 110
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 chocolate mousse cake with Pedro
 Ximénez sherry Oct: 147
 mascarpone, with caramelised figs
 and honey syrup Apr: 29
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 caramel figs Feb supplement: 54

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beef and shiitake pies May: 116
 braised field mushroom, ricotta and
 spinach cannelloni with sage and
 almond butter Aug: 25
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 with buckwheat crepes Aug: 76
 chicken, porcini and pea timbale Jun: 107
 pithiviers d'oignons à la forestière May: 23
 porcini fondue Aug: 75
 porcini reginelle with roasted walnut
 and vermouth cream sauce Mar: 133
 smoky baharat-spiced, with tomato
 and walnut ezme May: 130
 stock Jun: 142
 and tofu soup Apr: 106

MUSSELS

and clams in crazy water Feb: 100
 steamed black, with tomato
 sofrito and chorizo Oct: 29
 stuffed Jun: 126

N

NECTARINES

baked nectarines stuffed with coconut
 and milk chocolate Feb supplement: 46
 crostata Jan: 29
 in Jamaican rum with lime rind Mar: 104
 lavender-poached stone fruit, with
 walnut and honey cream sandwiches Feb: 92

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bang bang chicken
 and rice stick noodle salad Feb: 122
 cha soba, with traditional
 accompaniments Feb: 122
 crab, cha siu and corn ramen Feb: 122
 dan dan May: 122
 duck and sea scallop soba Sep: 95
 and grilled lemongrass beef
 platter with nuoc cham Feb: 120
 little Thai prawn and glass
 noodle salad Feb: 120
 lobster and rice noodle rolls
 with green onion oil Feb: 120
 Malay-style bee-hon, with John Dory Feb: 120
 thin egg, with pickled
 vegetables and soy chicken Nov: 40

O

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Galician octopus.....Mar: 148

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Ligurian, with beetroot, shallots,
horseradish and chives.....Jun: 120
marinated smashed.....Jun: 141
stuffed.....Jun: 137
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prawn, with prawn bisque.....Nov: 139
South-East Asian prawn and herb.....Feb: 107

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Amaretto-spiced, with
cinnamon gelato.....*Jun supplement: 38*
blossom cream with tangelo pudding.....Sep: 120
burnt orange cardamom custard
and vanilla-poached pear.....May: 23
citrus theme: orange brûlée, lemon
ice-cream wedges and kaffir lime tart.....Sep: 27
and fennel salad.....Nov: 145
filled and chocolate cannoli
with chocolate sauce.....*Jun supplement: 36*
ginger brioche doughnuts
with blood orange ice-cream.....Sep: 123
and honey latte imperiale.....*Jun supplement: 44*
honeyed, with crêpes.....Mar: 37
lemon and watermelon jam.....Mar: 102
mascarpone, with roasted
pear bruschetta.....*Jun supplement: 4*
pain perdu, citrus salad
and honey ice-cream.....Nov: 140
and passionfruit yoyos.....Mar: 120
sauce with Calabrian
ricotta-filled cannoli.....Jan: 25
scented fruit mince tart.....Dec: 158
tart with burnt sugar sauce.....Aug: 90
Seville orange and almond tart.....Jul: 27

OYSTER

Bellini and Venetian.....Mar: 132
Sydney rock, with cucumber
granita and salmon roe.....Apr: 111
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P

PANCETTA

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jelly and basil granita.....Feb: 25
jellies.....Nov: 165
and mango sorbetto.....Jan: 126
and orange yoyos.....Mar: 120
and praline soufflé.....Nov: 159

PASTA, *see also gnocchi*

angelhair, with blue swimmer crab,
prawns, chilli and garlic.....Dec: 38
bavette with mussels in vermouth
and tomato sauce.....*Feb supplement: 30*
braised field mushroom, ricotta and
spinach cannelloni with sage and
almond butter.....Aug: 25
casarecce with zucchini,
chilli, ricotta and mint.....Feb: 31
chicken, porcini and pea timbale.....Jun: 107
crayfish with pot sticker gnocchi.....Nov: 132
ditali with broccolini and bread.....Jun: 151
farfalle with zucchini, tuna and
chilli crumbs.....*Feb supplement: 36*
fresh pasta dough.....Jun: 107

goat's cheese cappelletti with
artichoke, parmesan, asparagus
and anchovy sauce.....Jan: 26
Italian sausage ravioli
with cherry tomato sauce.....Jun: 113
lamb neck, braised lamb and ricotta
cannelloni, roasted figs and coffee.....Nov: 151
paccheroni with baked tomato
and pancetta sauce.....Jun: 142
pennone with broccoli,
anchovy and saffron.....Jun: 109
porcini reginelle with roasted walnut
and vermouth cream sauce.....Mar: 133
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chicory rotolo.....Jun: 113
pumpkin, pancetta and orzo
soup with garlic oil.....Jun: 109
ricotta and silverbeet ravioli
with butter and balsamic vinegar.....Jun: 100
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mint pasta with ricotta salata.....Jan: 130
silverbeet soup with
cheese, mint and pasta.....May: 138
spaghetti and crab.....Jun: 126
spaghettini with sardines,
fennel and breadcrumbs.....Feb: 96
spaghetti vongole.....Feb: 26
spanner crab and cardoso
ham-wrapped linguine with
sherry vinegar beurre noisette.....Apr: 111

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Savoury
little sherry pastry pies filled
with tuna and piquillo peppers.....Mar: 146
sour cream pastry tart shells.....Jun: 122
wrapped Kangaroo Island chicken with
sweet corn puree, popcorn and
mushroom sauce.....Apr: 112
Sweet
walnut 'snake', and strawberry
jelly with almond milk puddings.....May: 147

PEA

asparagus and broad beans
with saffron gnocchi.....Sep: 87
mint, basil and feta salad.....Jun: 120
and mint fritters with lemon
crème fraîche.....Sep: 88
and ocean trout broth.....Sep: 88
pancetta, lentil and mint salad.....Oct: 134
pork and chicken pie 'floater'.....Sep: 87
prawn and fennel salad.....Sep: 91
and ricotta soufflé with sweet
onion sauce.....Sep: 91
yellow split, and cumin dip
with crudités.....*Feb supplement: 16*

PEACH

apricot mousse, prosecco and
peach jelly and plum sorbet.....Dec: 111
lavender-poached stone fruit, with
walnut and honey cream sandwiches.....Feb: 92
and pear cakes with
whiskey icing glaze.....Dec: 156
and prosecco granita.....Jan: 126
and vanilla pie.....Mar: 116

PEANUT

caramel and green mango
salad with crisp pork hock.....May: 24
crushed, with glutinous
rice dumplings.....May: 125

PEAR

caramelised, with polenta discs.....Aug: 93
and cardamom cakes.....Jun: 38
honey and hazelnut scrolls.....Jul: 84

Moscato-poached, with chestnut
panna cotta.....Mar: 134
and peach cakes with
whiskey icing glaze.....Dec: 156
roasted pear bruschetta
with orange mascarpone.....*Jun supplement: 4*
saba-poached, with
clove-scented mascarpone.....*Jun supplement: 40*
vanilla-poached pear and
burnt orange cardamom custard.....May: 23

PIE

Savoury

beef and shitake mushroom.....May: 116
little sherry pastry pies filled with
tuna and piquillo peppers.....Mar: 146
pithiviers d'oignons à la forestière.....May: 23
pork.....Jan: 119
pork and chicken pie 'floater'.....Sep: 87
snapper.....Mar: 27

Sweet

apple, with maple cream.....Aug: 76
baked milk custard.....Jun: 145
peach and vanilla.....Mar: 116
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PINEAPPLE

and cachaça crush.....Oct: 42
caramelised, and passionfruit
crème brûlée Napoléon.....Dec: 140
and lime tart.....*Feb supplement: 44*
poached in vanilla with granny
smith sorbet and Sauternes jelly.....Oct: 141
roasted, mint and tropical fruits.....Feb: 92
and star anise sugar with
steamed coconut custards.....Sep: 123

PINENUT

cigars with pistachio ice-cream.....Aug: 90
shredded rocket and mint
pasta with ricotta salata.....Jan: 130

PIPIS

in riesling with menindee
seedless grapes.....Apr: 44
steamed salad, with basil
and green chilli nahm jim.....Jan: 106

PISTACHIO

ice-cream, with pinenut cigars.....Aug: 90
and lemon stuffing.....Dec: 152
radicchio, apple, duck confit salad.....Aug: 40

PIZZA

Margherita.....Jun: 33

PLUM

apricot mousse, prosecco and
peach jelly and plum sorbet.....Dec: 111
with savarin.....Mar: 128

POLENTA

discs with caramelised pears.....Aug: 93
and dried fruit cake.....*Jun supplement: 22*
gratin with mushroom 'bolognese'.....Sep: 106
30-minute roasted chicken
with soft polenta.....Sep: 110
wedges with gorgonzola
and tomato sauce.....Jun: 134
wet, and lamb and rosemary tart
with sour cream crust.....Jun: 122

PORK

adobo-marinated, barbecued,
with potato and jalapeño salad.....Jan: 86
baked beans with bacon ribs.....Jul: 78
baked beans with smoked
ham hock.....Nov: 39
barbecued, and rice stick
noodle soup.....*Feb supplement: 34*

braised bacon with fresh and sour cherries.....	Dec: 133
and chicken pie 'floater'	Sep: 87
cider-glazed baby ham with ginger and cardamom.....	Dec: 152
crisp belly with peppery pineapple.....	Nov: 131
crisp belly with prawn colcannon.....	Jul: 26
crisp ham hock and sardines with pomelo and Asian herbs	Sep: 96
crisp pork hock with green mango salad and peanut caramel	May: 24
dan dan noodles	May: 122
deep-fried skin.....	Apr: 102
Italian sausage ravioli with cherry tomato sauce.....	Jun: 113
jambon persillé.....	Nov: 136
Mauritian, and eggplant curry.....	Aug: 112
pies	Jan: 119
pomegranate molasses	
slow-baked shoulder.....	Mar: 27
porchetta with spinach salad	Jan: 114
rillettes with sour cherry toast	Dec: 133
roast rack with fennel and pickled quince.....	Aug: 80
salt-rubbed cutlets with parsley, grape and chorizo salad	Feb: 83
slow-roasted cheeks with creamed salt cod.....	Sep: 99
suckling pig with baked apples and pan-fried chicory.....	Jun: 145
twice-cooked	Oct: 114
walnut and caramelised onion-stuffed.....	Apr: 126
POTATO	
and bacon, with pan-fried baby trout	Jul: 74
and cabbage soup with walnut oil	May: 137
chestnut mushroom and fontina tart.....	Aug: 102
coriander and pea curry	Aug: 111
duck fat-roasted.....	Jul: 110
ham and tarragon terrine with herb salad.....	Aug: 104
and Italian sausage torta	Nov: 146
Jansson's temptation.....	Aug: 103
kipler, with verjuice and tarragon dressing, and zucchini and tomato salad, with Barossa Valley chicken	Jul: 26
Lyonnaise, and butter-poached snails with roast jewfish	Aug: 98
Paris mash	Aug: 103
pink fir apple, watercress and roast lobster salad.....	Aug: 102
pot sticker gnocchi with crayfish	Nov: 132
saffron-braised, with snapper and green olive dressing.....	Apr: 128
saffron gnocchi with peas, asparagus and broad beans	Sep: 87
sage-roasted	Dec: 155
salad with garlic mayonnaise	Mar: 147
salt-baked nicola potatoes with aioli.....	Aug: 104
soup with baby cavolo nero and lemon oil	Aug: 104
soup with back fat.....	Jul: 91
PRAWN	
and asparagus salad, with truffle oil dressing.....	Dec: 124
balls with rocket, baby spinach and horseradish salad	Dec: 122
blue swimmer crab, chilli and garlic with angelhair pasta.....	Dec: 38
chilli, with basil.....	Dec: 124
classic cocktail	Dec: 122
cocktail sandwich	Feb supplement: 10
and egg croquettes.....	Mar: 146
and eggplant relish.....	Apr: 136

eggplant-wrapped prawn köfte with capsicum butter and dill yoghurt.....	May: 130
fresh, with lemon pesto.....	Dec: 123
green papaya, shallot, lime, peanut, chilli and mint salad	Feb: 116
grilled, with oregano and chilli.....	Feb: 96
grilled, with oregano, with horiatiki salad and herb dressing	Feb supplement: 22
little Thai prawn and glass noodle salad.....	Feb: 120
marinated.....	Jun: 126
omelette with prawn bisque.....	Nov: 139
pea and fennel salad with warm tangelo dressing	Sep: 91
and pineapple salad	Oct: 40
and shredded duck salad	Dec: 126
spiedini with white bean salad	Dec: 127
and squid salad with glass noodles	Sep: 33
steamed, with black beans.....	Dec: 124
tacos with jicama slaw	Jan: 86
and Vietnamese-style lotus stem salad	Oct: 134
PROSCIUTTO	
fig, fennel, cos and citrus salad	Feb: 116
melon and mint, with Pedro Ximénez syrup	Dec: 50
ricotta and chicory rotolo	Jun: 113
PRUNE	
chocolate-filled, and sherry custard tart	Apr: 122
chocolate mousse cake with Pedro Ximénez sherry.....	Oct: 147
and figs in chocolate Marsala syrup	Jun supplement: 4
PUDDING	
almond milk, with strawberry jelly and walnut 'snake' pastries	May: 147
apple and Amaretti meringue puddings.....	Jun supplement: 52
lemon steamed.....	Sep: 106
muscat-soaked Christmas	Dec: 159
roly-poly mandarin and golden syrup	Jul: 87
rosewater rice	May: 33
steamed treacle.....	Jul: 94
steamed 'yam'	May: 125
summer	Dec: 43
tangelo, with orange blossom cream.....	Sep: 120
PUMPKIN	
and cinnamon scones	Mar: 116
and couscous with roast lamb loin.....	Apr: 128
nutmeg, with sage burnt butter	Aug: 84
pancetta and orzo soup with garlic oil.....	Jun: 109
Q	
QUAIL	
bread-stuffed, with diavolo sauce	Nov: 144
faisinjan with Persian steamed rice.....	May: 101
lemon and mint salad.....	Feb: 77
tea-smoked risotto	Oct: 29
twice-fried breast	Apr: 105
QUINCE	
baked, and maple syrup pandowdy.....	Jul: 83
chocolate-coated walnut and quince drops.....	Mar: 142
poached, and rhubarb with buttermilk bavarois	Aug: 25
slow-baked, with porridge	Jul: 78
spiced wine-poached, with chocolate and chestnut mousse	Jul: 110
R	
RABBIT	
paella.....	Apr: 90
RHUBARB	
Danish dessert.....	Apr: 118

and spice baby butter cakes	Oct: 144
stewed, and apples with roasted chestnuts	Jul: 74
syrup with autumn salad of pomegranate, pear and fig.....	Apr: 118
RICE	
glutinous dumplings, with crushed peanuts	May: 125
layered salmon, pickled ginger and tobiko sushi	Apr: 102
lemon and ricotta rice fritters with honey syrup.....	Jun supplement: 42
masala and caramel rice custards.....	Jun supplement: 28
paella.....	Apr: 90
rosewater pudding	May: 33
RISOTTO	
pearl barley, with ale-braised oxtail	May: 114
saffron, with seafood and Pernod.....	Jun: 120
spinach and gorgonzola.....	Nov: 160
tea-smoked quail	Oct: 29
of wagyu shin.....	Aug: 96
ROCKET	
cured duck breast with roast pear and wild rocket	May: 143
shredded, pinenut and mint pasta with ricotta salata.....	Jan: 130
spinach, pear and parmesan salad.....	Nov: 39
S	
SALAD	
Savoury	
asparagus and prawns with truffle oil dressing.....	Dec: 124
beetroot, Ligurian olives, shallots, horseradish and chives	Jun: 120
BLT	Jan: 132
bread and vegetable	Jun: 148
cabbage, watercress, walnut and chèvre	Mar: 128
Caesar	Oct: 37
cannellini, red onion and rocket.....	Nov: 144
caponata, with stuffed beef rolls	Jan: 114
cauliflower, with seared scallops	Oct: 133
cauliflower, with stuffed beef rolls.....	Jan: 114
char-grilled asparagus and mozzarella, with warm caper vinaigrette	Feb supplement: 18
chicken liver	Nov: 128
chickpea.....	Sep: 105
coriander and red onion, with cumin-roasted spatchcock	Feb supplement: 24
cracked wheat	Jul: 106
cucumber, mint and watercress, with mustard seed dressing	Dec: 155
cured wagyu rump cap, with white asparagus barigoule	Oct: 138
farm lettuces with radishes, baby croûtons and citrus vinaigrette.....	Dec: 139
fattoush.....	Oct: 133
fig, prosciutto, fennel, cos and citrus	Feb: 116
green bean and walnut, with verjuice vinaigrette	Mar: 42
herb	Aug: 104
horiatiki, with prawns and herb dressing	Feb supplement: 22
king prawns, green papaya, shallots, lime, peanuts, chilli and mint	Feb: 116
lamb, chickpea and sumac	Oct: 130
lamb, za'atar and tomato, with harissa yoghurt dressing.....	Feb: 104
leek	Sep: 105
lemon and mint quail.....	Feb: 77
little Thai prawn and glass noodle.....	Feb: 120

lobster Russian, with vodka mayonnaise.....	Oct: 133
melon, mint and prosciutto with Pedro Ximénez.....	Dec: 50
orange and fennel.....	Nov: 145
pancetta, pea, lentil and mint.....	Oct: 134
parsley, grape and chorizo, with salt-rubbed pork cutlets.....	Feb: 83
pea, mint, basil and feta.....	Jun: 120
pink fir apple potato, watercress and roast lobster.....	Aug: 102
poached tuna, feta-stuffed eggplant and beans.....	Feb: 112
potato, with garlic mayonnaise.....	Mar: 147
potato and jalapeño, with adobo-marinated barbecued pork.....	Jan: 86
prawn, pea and fennel, with warm tangelo dressing.....	Sep: 91
prawn and pineapple.....	Oct: 40
prawn and squid, with glass noodles.....	Sep: 33
radicchio, apple, duck confit and pistachio.....	Aug: 40
rare beef, spinach and wood fungi, with soy-sesame dressing.....	Feb: 115
raw scallop.....	Apr: 132
red leaf, with radish, buffalo mozzarella fritters and anchovy sauce.....	Jan: 130
rice stick noodle, with bang bang chicken.....	Feb: 122
roast beetroot and caramelised walnut, with goat's curd, pomegranate and preserved lemon.....	Feb: 116
roasted vegetable and almond salad with tahini dressing.....	Feb: 115
rocket and baby spinach.....	Dec: 122
rocket, spinach, pear and parmesan.....	Nov: 39
shaved artichoke, butter lettuce and fontina.....	Sep: 39
shaved fennel.....	May: 40
shepherd's.....	May: 128
shredded duck and prawn salad.....	Dec: 126
Sicilian chicken, with agro-dolce dressing.....	Apr: 30
skate.....	Oct: 122
spanner crab, with red chilli dressing and tuna sashimi with truffle oil.....	Apr: 30
spinach, with porchetta.....	Jan: 114
star anise-spiced duck, with pickled cherries.....	Dec: 130
steamed pipi with basil and green chilli nahm jim.....	Jan: 106
tomato, fried caper and pangrattato.....	Feb: 108
tomato mint.....	<i>Feb supplement:</i> 38
Vietnamese chicken.....	Sep: 113
Vietnamese-style lotus stem and prawn.....	Oct: 134
walnut, chestnut and pancetta.....	May: 102
watercress, chicken and mango with sesame dressing.....	<i>Feb supplement:</i> 20
white.....	Jan: 130
witlof, with tarragon salad cream.....	Aug: 98
Sweet autumn salad of pomegranate, pear and fig in rhubarb syrup.....	Apr: 118
mixed vegetable and fruit, with tamarind, palm sugar and sesame seed dressing.....	Apr: 137
SALAMI artichoke cream, black fig, fennel salami and lamb's lettuce tart.....	Jan: 132
onion, mozzarella and green olive tarts.....	<i>Feb supplement:</i> 8

SANDWICH

chicken and caper tramezzini.....	Jun: 137
corned wagyu silverside, with horseradish.....	Jan: 119
crayfish, with lemon and herb aioli.....	Nov: 47
curried yabby, avocado and butter lettuce rolls.....	Jan: 132
fried mozzarella.....	Jun: 151
prawn cocktail.....	<i>Feb supplement:</i> 10
rolled fresh crab.....	Apr: 102

SCALLOPS

caramelised, with pan-fried rouget and oxtail jus.....	Oct: 138
duck and sea scallop soba noodles.....	Sep: 95
raw salad.....	Apr: 132
seared, with salad of cauliflower.....	Oct: 133
sea scallops on pork skin with caviar.....	Apr: 102

SEAFOOD, see also fish

abalone, asparagus and sweetcorn chicken broth.....	Sep: 96
chillies stuffed with fish paste, with black bean sauce.....	May: 125
fruits de mer.....	Dec: 45
Moreton Bay bug tails, fennel salad, salt cod brandade and saffron vinaigrette.....	Jun: 28
shellfish hotpot with rouille.....	May: 143

SHALLOT

deep-fried red.....	Apr: 137
roast, and goat's curd.....	Jul: 91

SORBET, see also ice-cream, gelato

Aperol.....	Jan: 126
mango and passionfruit.....	Jan: 126
pineapple poached in vanilla with granny smith sorbet and Sauternes jelly.....	Oct: 141
plum.....	Dec: 111
watermelon.....	Jan: 126

SOUFFLE

Savoury

gruyère, with cheese and riesling sauce.....	Apr: 39
pea and ricotta, with sweet onion sauce.....	Sep: 91

Sweet

passionfruit and praline.....	Nov: 159
raspberry, with lime ice-cream.....	Mar: 28
spiced sticky date, with coffee ice-cream.....	Oct: 32

SOUP

abalone, asparagus and sweetcorn chicken broth.....	Sep: 96
Alsace beef broth with dumplings.....	May: 138
asparagus, with morel custard.....	Sep: 102
barbecued pork and rice stick noodle.....	<i>Feb supplement:</i> 34
Basque fish.....	May: 134
cabbage and potato, with walnut oil.....	May: 137
chicken.....	Aug: 33
chilled avocado, with crab salpicon.....	Jan: 89
chilled cucumber and yoghurt, with pistachios.....	<i>Feb supplement:</i> 12
Chinese-style chicken broth.....	May: 122
Cordoban tomato tapa.....	Mar: 148
cream of fennel, with smoked haddock.....	Aug: 96
demi-tasse of mushroom and tofu.....	Apr: 106
duck and vegetable.....	May: 134
gazpacho.....	Feb: 33
grape harvester's, with yabbies.....	Mar: 127
hot and sour.....	Oct: 118
lamb, baby fennel, pecorino and bread.....	Jun: 153

lamb, tomato and chickpea.....	May: 134
mushroom broth.....	Jun: 142
Normandy legume.....	May: 137
ocean trout and pea broth.....	Sep: 88
potato, with baby cavolo nero and lemon oil.....	Aug: 104
potato, with back fat.....	Jul: 91
prawn omelette with prawn bisque.....	Nov: 139
pumpkin, pancetta and orzo, with garlic oil.....	Jun: 109
Savoyarde winter vegetable.....	May: 138
shredded chicken with shredded bamboo.....	Apr: 132
silverbeet, with cheese, mint and pasta.....	May: 138
spiced coconut, with red claw yabbies.....	Jan: 106
stracciatella with zucchini, nettles and Cognac.....	Jun: 118
sweet and sour fish.....	Feb: 107
white almond gazpacho.....	Mar: 146
won ton.....	May: 122
zucchini gazpacho, fromage frais with smoked eel and samphire.....	Nov: 150

SPATCHCOCK

baked in herb pastry with savoy cabbage gratin.....	Aug: 72
cumin-roasted, with coriander and red onion salad.....	<i>Feb supplement:</i> 24
grilled, with chilli and roasted coconut sauce.....	Jan: 110
steamed stuffed, with braised artichokes and broad beans.....	Sep: 114

SPINACH

ballottine of chicken with spinach and goat's cheese, with braised lentils and sauce vierge.....	Nov: 158
and gorgonzola risotto.....	Nov: 160
rocket, pear and parmesan salad.....	Nov: 39
stir-fried water, with preserved bean curd.....	May: 122

SQUID

calamari stuffed with braised oxtail.....	Sep: 99
with chopped lemon.....	Jun: 126
grilled.....	Apr: 136
pepper and parsley-stuffed, with sage fritters.....	Feb: 100
and prawn salad with glass noodles.....	Sep: 33
salt and pepper.....	Jan: 31
sautéed calamari, chorizo, tomato and paprika with wild rocket and preserved lemon.....	Dec: 37
shallow-fried, with zhug.....	May: 130

SYRUP, see also honey

autumn salad of pomegranate, pear and fig in rhubarb syrup.....	Apr: 118
baked quince and maple syrup pandowdy.....	Jul: 83
and caramelised figs with mascarpone mousse.....	Apr: 29
crushed mandarin cake with mandarin syrup and double chocolate ice-cream.....	Aug: 28
roly-poly mandarin and golden syrup pudding.....	Jul: 87
Russian treacle and apple pancakes.....	Jul: 87
steamed treacle pudding.....	Jul: 94
tart with almond ice-cream.....	Aug: 88

T

TANGELO

confit with sponge cake.....	Oct: 145
pudding with orange blossom cream.....	Sep: 120

TART, see also pastry, pie

Savoury

artichoke cream, black fig, fennel salami and lamb's lettuce.....	Jan: 132
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caramelised tomato Sep: 103
 lamb and rosemary, with sour
 cream crust, and wet polenta Jun: 122
 olive Mar: 124
 onion, anchovy and thyme Dec: 106
 potato, chestnut mushroom
 and fontina Aug: 102
 salami, onion, mozzarella
 and green olive *Feb supplement*: 8
 taleggio, tomato and marjoram Feb: 38

Sweet

almond, with creme pâtissière
 and praline Aug: 93
 baked cassata *Jun supplement*: 18
 blueberry tartlets Apr: 114
 caramel and walnut mocha Nov: 42
 chocolate-filled prune and
 sherry custard Apr: 122
 grape, mascarpone
 and vincotto *Jun supplement*: 20
 lemon tartlets Nov: 168
 nectarine crostata Jan: 29
 orange, with burnt sugar sauce Aug: 90
 orange-scented fruit mince Dec: 158
 pineapple and lime *Feb supplement*: 44
 Seville orange and almond Jul: 27
 tarte Tatin Jul: 35
 summer berry
 and lemon verbena cream Feb: 89
 syrup, with almond ice-cream Aug: 88

TOMATO

braised leatherjacket
 with potato and dill Sep: 128
 caramelised tarts Sep: 103
 and chilli mayonnaise *Feb supplement*: 10
 Cordoban tapa Mar: 148
 fresh, and caper relish Feb: 110
 fried caper and pangrattato salad Feb: 108
 and mint salad with grilled cutlets
 and chickpea salad *Feb supplement*: 38
 and onion twists Dec: 116
 roast cherry tomatoes Jun: 141
 taleggio and marjoram tart Feb: 38

TURKEY

verjuice-roasted breast, with lemon
 and pistachio stuffing Dec: 152

V

VEAL

braised short rib, with pea tortellini
 and a sauté of wild mushrooms Oct: 140
 with capers and anchovies Aug: 83
 cheeks braised in red wine
 with potato purée and fried onion Jun: 100
 grilled cutlets with chickpea purée
 and tomato mint salad *Feb supplement*: 38
 involtini with eggplant and salsa verde Nov: 144
 osso buco Milanese Jun: 29
 saltimbocca alla Romana Jun: 35
 and vegetable stew Jul: 99

VEGETABLE

burghul pilaf May: 128
 grilled, with romesco sauce Mar: 148
 pizzocheri valtellina Aug: 75
 roasted, and almond salad
 with tahini dressing Feb: 115
 stir-fried garlic stems
 with smoky bacon Oct: 114
 stir-fried lotus root, green beans,
 snow peas and tomato Oct: 114

VENISON

chilli con carne Aug: 72
 rare roast, with green wheat
 and silverbeet dolmades May: 144

W

WAGYU

ale-braised oxtail
 with pearl barley risotto May: 114
 beef and shitake mushroom pies May: 116
 beef tartare May: 114
 char-grilled, with parsley
 and fried lemon salad May: 114
 Chinese red-braised brisket May: 116
 corned wagyu silverside sandwiches
 with horseradish Jan: 119
 risotto of wagyu shin Aug: 96
 roast tri-tip with shallot
 and sherry vinegar sauce May: 114
 salad of wagyu rump cap
 with white asparagus barigoule Oct: 138

WALNUT

bread with walnut saba spread
 and blue cheese May: 101
 cabbage, watercress
 and chèvre salad Mar: 104
 and caramelised onion-stuffed pork Apr: 126
 chestnut and pancetta salad May: 102
 and chocolate-coated
 quince drops Mar: 142
 and green bean salad with
 verjuice vinaigrette Mar: 42
 and honey cream sandwiches with
 lavender- poached stonefruit Feb: 92
 and honey tarts May: 107
 Italian walnut and coffee cake May: 105
 mocha and caramel tart Nov: 42
 and oat cakes Dec: 119
 and paprika dressing Feb: 116
 'snake' pastries and strawberry
 jelly with almond milk puddings May: 147
 stuffed mackerel
 with black-eyed pea salad May: 105

WATERCRESS

cabbage, walnut and
 chèvre salad Mar: 128
 chicken and mango salad
 with sesame dressing *Feb supplement*: 20
 cucumber and mint,
 with mustard seed dressing Dec: 155
 pink fir apple potato
 and roast lobster salad Aug: 102

WITLOF

braised, with bacon and thyme Aug: 38
 roasted, with whole spices Sep: 105
 salad, with tarragon salad cream Aug: 98

Y

YABBY

curried, and avocado
 and butter lettuce rolls Jan: 132
 red claw, with grape
 harvester's soup Mar: 127

YOGHURT

and basmati rice with
 Sri Lankan snapper curry Apr: 29
 buffalo, and jaggery syrup
 with golden waffles Sep: 120
 cherry and sheep's milk
 yoghurt trifles Dec: 130
 and chilled cucumber
 soup with pistachios *Feb supplement*: 12
 dill, and capsicum butter with
 eggplant-wrapped prawn köfte May: 130
 goat's milk yoghurt moulds and Parmigiano
 Reggiano with chestnut honey Apr: 122
 and harissa dressing with lamb,
 za'atar and tomato salad Feb: 104

mint and coriander, with baked
 goldband snapper on sweet potato dhal Sep: 29
 minted, with sheep's milk
 feta böreks May: 128

Z

ZUCCHINI

chilli, ricotta and mint with casarecce Feb: 31
 gazpacho, fromage frais
 with smoked eel and samphire Nov: 150
 with lemon butter and marjoram Mar: 124
 nettles and Cognac with stracciatella Jun: 118
 and tomato salad, with Barossa Valley
 chicken, kieler potatoes with
 verjuice and tarragon dressing Jul: 26
 with tuna, chilli crumbs
 and farfalle *Feb supplement*: 36

ZUCCHINI FLOWER

anchovy-filled, with fried mozzarella Feb: 100
 salad and beetroot,
 with roasted stuffed gurnard Oct: 126