

“One cannot think well, love well, sleep well, if one has not dined well”
Virginia Woolf (1882- 1941) British novelist

****SELECT FROM ANY MENU ITEM****

2 COURSES (INCLUDING HOUSE BREAD, OLIVE OIL & DUKKAH) - \$46

3 COURSES (INCLUDING HOUSE BREAD, OLIVE OIL & DUKKAH + GLASS OF CHALK HILL BLUE) - \$58

PLEASE INFORM YOUR WAITPERSON OF ANY DIETARY REQUIREMENTS

starters

HOUSE MADE BREADS SERVED WITH DUKKAH, OLIVE OIL AND
'CORIOLE' SWEET AGED VINEGAR
\$6

GARLIC BREAD
\$6

BRUSCHETTA TOPPED WITH TOMATO, BASIL, GARLIC AND MOZZARELLA
\$6



Menu design – Adrian Emmerson, Sous Chef

Accounts settled via credit card will incur a 1.5% surcharge

entrée

SOUP OF THE DAY SERVED WITH A SLICE OF HOUSE BREAD
\$10

OVEN BAKED QUAIL SERVED WITH A WALNUT AND SAGE STUFFING AND
SWEET POTATO FONDANT, FINISHED WITH A RED WINE JUS
\$18

CHICKEN LIVER PATE ACCOMPANIED WITH A FRESH BAKED BRIOCHE AND
PICKLED BABY CARROTS
\$15

TEMPURA BATTERED PRAWNS SERVED WITH WASABI MAYONNAISE AND
CRISP JULIENNE VEGETABLES
\$18

CRISPY SKIN DUCK SERVED WITH BOK CHOY, STEAMED RICE AND AN
ORANGE DIPPING SAUCE
\$18

VEGETABLE TERRINE SERVED WITH ROASTED BABY BEETROOT AND GOATS CURD
\$17

CRAB CAKES SERVED WITH ENDIVE AND A WALNUT SALAD
\$18



main

ROAST OF THE DAY SERVED WITH TRADITIONAL ROASTED ROOT VEGETABLES
\$26

PROSCIUTTO WRAPPED FILLET OF BEEF SERVED WITH YORKSHIRE PUDDING,
BÉARNAISE SAUCE AND A SHIRAZ JUS
\$34

PAN FRIED CHICKEN BREAST SERVED WITH ROASTED KIPFLER POTATOES, STEAMED
BROCCOLINI AND TOPPED WITH A ROAST CHICKEN GLAZE
\$29

OVEN BAKED FISH OF THE DAY SERVED WITH
ROAST COCKTAIL POTATOES, GREEN BEANS AND TOPPED WITH SAUCE VIERGE
\$POA

ROASTED LAMB RUMP SERVED WITH TOMATO, BRAISED LENTILS AND
OVEN BAKED SWISS BROWN MUSHROOMS
\$30

GREEN PEA RISOTTO TOPPED WITH TRUFFLE OIL AND PARMESAN CHEESE
\$22

BRAISED PORK BELLY SERVED WITH POTATO BOLONGER, GREEN PEA PUREE AND
POACHED APPLE, TOPPED WITH A RED WINE REDUCTION
\$28



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sides – all \$6

ROAST CHAT POTATOES TOPPED WITH GARLIC & ROSEMARY BUTTER

SAUTÉED SEASONAL VEGETABLES

GARDEN SALAD

dessert

STICKY DATE PUDDING TOPPED WITH A WARM BUTTERSCOTCH SAUCE AND
DOUBLE CREAM
\$12

VANILLA BRULÉE WITH TOFFEE ALMONDS AND A PUFF PASTRY TWIRL
\$12

CHOCOLATE SELF SAUCING PUDDING WITH A WILD BERRY SORBET
\$12

BAKED APPLE CHARLOTTE WITH CARAMEL SAUCE AND VANILLA ICE CREAM
\$12

CHOCOLATE TART SERVED WITH WHIPPED CREAM AND CANDIED ORANGE PEEL
\$12

CHEESE PLATTER (SERVES 2) - A SELECTION OF VINTAGE CHEDDAR, DOUBLE CREAM BRIE
AND BLUE VEIN CHEESE SERVED WITH DRIED & FRESH FRUIT AND LAVASH CRACKERS
\$18



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thefederal
restaurant & bar

dessert wine

MITCHELL 'NOBLE' SEMILLON (375ML)
G\$7.5 B \$30

port | muscat | tokay

MORRIS LIQUEUR MUSCAT
\$6

MORRIS LIQUEUR TOKAY
\$6

MORRIS LIQUEUR TAWNY PORT
\$6

PENFOLDS CLUB TAWNY PORT
\$6

coffee

CAPPUCCINO, CAFÉ LATTE, LONG BLACK, SHORT BLACK, MACCHIATO, FLAT WHITE
\$4

HOT CHOCOLATE SERVED WITH MARSHMALLOWS
\$4

ICED COFFEE & ICED CHOCOLATE
\$5

tea from T2

ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, GREEN, CHAMOMILE,
LEMONGRASS & GINGER
\$4



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