



Dinner Menu

Entrees

FRESHLY TOASTED CIABATTA WITH SMOKED GARLIC AND SZECHUAN PEPPER, SAGE OLIVE OIL AND SEA SALT FLAKES (GF AVAILABLE)	16
ROAST BABY BEETROOT BRUSCHETTA WITH SWEET ORANGE LABNE, TOASTED PINE NUTS, BLUEBERRY BALSAMIC & CRACKED PEPPER	20
TRIPLE COOKED CHIPS FRIED RUSTIC AND CRISPY WITH GARLIC ROSEMARY SALT SERVED WITH ROAST TOMATO RELISH	16
CARAMELISED ONION AND 3 CHEESE SPRING ROLLS WITH MILD CHILLI JAM AND FRESH HERBS	21
STICKY BARBECUED BABY BACK PORK RIBS WITH ZESTY GREMOLATA AND GARLIC PANGRATTATO	20



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Mains

SHIRAZ BRAISED LAMB SHANK WITH ROSEMARY AND LAMB JUS (GF) w/ garlic turmeric paris mash, roasted red onions and buttered dutch carrots	35
TEA INFUSED DUCK BREAST WITH STAR ANISE SALT (GF) w/ sesame celeriac puree, pickled daikon, fresh shallots and blanched cranberries	35
WILD MUSHROOM GNOCCHI WITH TOASTED HAZELNUTS (VEGAN) w/ roast garlic, spring onions, hazelnut burnt butter, fried sage and grated macadamia	33
HOUSE SMOKED TROUT PAPPARDELLE WITH FRESH DILL w/ creamy lemon dressing, fresh peas, dill and pecorino cheese served with fresh lemon	34
CRISPY MASALA CREAM CHICKEN BREAST (GF) w/ fragrant long grain pilaf rice, toasted cashew nuts, fresh rocket and capsicum tapenade	35
350G GRASS FED RIB EYE FILLET STEAK. MARBLE SCORE 4+ (GF) w/ crispy garlic salt chat potatoes, burnt butter and thyme brussel sprouts, tender blanched baby radish and spiced garlic butter	56



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Dessert

WHOLE APPLE CRUMBLE WITH CINNAMON AND VANILLA ICE CREAM	18
WHITE CHOCOLATE AND MACADAMIA PUDDING WITH BRANDY CUSTARD	18
MALT CHOCOLATE PANNA COTTA WITH FRESH BERRIES (GF)	18
FROZEN MILK CHOCOLATE MOCHA MOUSSE WITH BISCOTTI CRUMBS (GF)	18
