

- ENTREES -

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| Rustic garlic bread V | \$8 |
| Buffalo mozzarella and cherry tomato Bruschetta with aged balsamic V | \$9 |
| Citrus crusted fried silken tofu, crispy Asian salad VG | \$12 |
| Sydney rock oysters Kilpatrick or lemon and verjuice EVOO dressing | |
| 1/2 dozen | \$22 |
| 1 dozen | \$38 |
| Charcuterie plate hummus, fine herb salad and chutney | \$19 |
| Glazed pork belly, truffle cauliflower puree, walnut crisp salad and caramelised apple | \$22 |
| Searred scallops and Spanish chorizo, smoked pea puree, capers and water cress salad | \$23 |
| Grilled octopus and baby calamari, sweet bell pepper puree, chorizo dust | \$22 |
| Chef tasting board Glazed pork belly, grilled octopus, charcuterie, mixed olives, charred sour dough bread and chutney | \$32 |

- MAINS -

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| Potato and truffle gnocchi, wild mushroom, Marsala cream sauce, crisp potatoes chards V | \$32 |
| Seafood risotto, Skull Island prawns, blue swimmer crab meat, Kinkawooka mussels, crème fraiche | \$38 |
| Barramundi and Crab Goan curry, fragrant basmati rice, cucumber salad GF | \$36 |
| Tasmanian crisp salmon, warm fennel and caper berry salad, citrus and verjuice butter sauce GF | \$34 |
| Chicken breast, smoked eggplant puree, baby winter vegetables and rosemary jus GF | \$34 |
| Mediterranean style braised lamb shank, spiced chickpeas, apricot and olive salsa GF | \$36 |
| Duck breast, baby beetroot puree, duck croquette and sour cherry jus | \$36 |

V VEGETARIAN **VG** VEGAN **GF** GLUTEN FREE **G*** CAN BE MADE GLUTEN FREE

**Looking to book your next party?
Please enquire about our Group Menu.**

ALL FOOD PREPARED HERE MAY CONTAIN TRACES OF ALLERGENS

- GRILL -

Served with capsicum ketchup and
house made baked potato wedges
All grill items can be made gluten free

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| Char- grilled Spatchcock | \$36 |
| North coast pork cutlet 350gms | \$36 |
| Junee lamb back strap 200gms | \$38 |
| Grass fed rib eye 400gms | \$52 |
| Grain fed Porterhouse 350gms | \$44 |
| Grilled seafood special of the day | market price |

**Sauces: chimmichurri, chipotle mayonnaise,
homemade BBQ sauce, brandy pepper, mushroom,
red wine jus**

- SIDES -

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| Leaf salad, chardonnay dressing V | \$8 |
| Buttered mixed greens V | \$8 |
| Stir fried seasonal vegetables with toasted sesame seeds V | \$9 |
| House made baked potato wedges with house seasoning V | \$8 |
| House Fries | \$8 |

- DESSERT -

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| Flourless chocolate cake, biscotti and sour cherry sorbet GF | \$12 |
| Callebaut white chocolate and raspberry parfait, chocolate soil and raspberry sorbet | \$12 |
| Slow roasted pineapple, cinnamon and star anise syrup, spiced rum ice cream | \$12 |
| Passionfruit and strawberry mille-feuille | \$12 |
| Chocolate and walnut brownie, fresh strawberry, vanilla bean ice cream | \$12 |
| Selection of homemade ice creams and sorbets G* | \$12 |

- CHEESE -

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| Selection of artisan & farm house cheeses and condiments | \$19 |
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Please note, a 1.3% credit card surcharge will apply to all credit card transactions.