

ENTRÉE

Herb Toasted Focaccia | kalamata olives | sundried tomato rub
Wok Tossed Scallops & Warm Watermelon Salad (gf) vietnamese mint | wombok
Steamed & Seared Quail | apple celery salad
Fajita Spiced Pork Belly (gf) prosciutto | grilled peach | goats curd
Tender Cooked Lamb (gf) miso daikon | coriander pesto
Cracked Wheat Fritters (v) corn | jalapeno

MAIN

Pan Seared Barramundi | filo crusted prawns | beans & lemon salad | hummus
Thai Style Lemon Butter Chicken Breast (gf) | kaffir lime & coconut emulsion | lemongrass pilaf
Shallots & Verjuice Braised Duck Leg (gf) pea chilli puree | lychee scallion salsa
Grilled Pork Scotch (gf) spinach & speck bake | sweet potatoes
Hills Lamb Rump (gf) mushroom medley salad | fondant potatoes
Skyline Inspired Flaky Tart (v) butternut | feta | asparagus | capsicum jam

THE GRILL

Scotch Steak 280gm | Sirloin Steak 300gm | T-Bone Steak 400gm
all served with braised cabbage | pont neuf potatoes | jus

SOMETHING ON THE SIDE

Sides are an additional \$10 each

Garlic Potato Mash (gf)
Steamed Seasonal Greens with Herb Crumbs
Fries with Dukkah | Aioli
Duck Fat Potato Wedges (gf)
BBQ Corn, Heirloom Tomato, Avocado, Verjuice Salad (gf)

DESSERT

Deconstructed Cherry Ripe Cheesecake | chocolate anglaise | cherry relish
Cassatta Slice honey caramel | buttered waffle bites | citrus berries
Local Cheese Board Home | fruit paste | lavosh | dried fruits