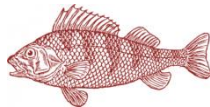




ENTREES

House Made Garlic Bread Loaf	8
Antipasto Platter Cured Meats, Vine Ripened Tomato Bocconcini Rye, Marinated Olives, Chorizo, Gherkin Relish, Hummus, Pita Bread.	24
Atlantic Salmon Spring Rolls Peanut, Beans, Vermicelli, Radish, Soy	16
Tom Yum Quail Broth Quail Dumplings, Udon Noodles, Enoki Mushroom	16
Slow Cooked Pork Stack Fig, Caramelised Onion, Flaky Pastry	18
Twice Cooked Asparagus Soufflé (V) Basil Lime Béchamel, Petite Salad	15
Halloumi and Sweet Potato Fritters (V) Roast Bell Pepper Aioli, Black Sesame	15



MAINS

Barramundi and Prawn Panang Curry (GF) Coconut Jasmine Rice, Paw Paw Relish, Grilled Flat Bread	36
Pan Seared Stuffed Chicken Breast Sage Date Farci, Pancetta Corn Croquette, Arugula Pesto	32
Mediterranean Duck Leg Tomato Olive Ragout, Warm Pulled Duck Cous Cous Salad, Pomegranate Seeds	34
Grilled Lamb Rump Semolina Gnocchi, Pistachio Crust, Pink Peppercorn Jus	36
Hills Pork Scotch Kataifi Scallops, Celeriac Puree, Chilli Orange Jelly	32
Barley Risotto (V) Green Pea, Butternut, Taleggio	28



FROM THE GRILL

All Steaks are 100 days Grain Fed

300g Sirloin Steak	36
280g Scotch Fillet	38
400g T-Bone	36

Served with Jus, Balsamic Mushrooms and House Relish



SIDES

Duck Fat Kipfler Potatoes Wedges (V, GF)	9
Puffed Wild Rice, Avocado, Walnut and Verjuice Salad (V,GF)	9
Garlic Potato Mash (V, GF)	9
Fries with Dukkah & Aioli	9
Steamed Seasonal Greens with Herb Crumbs	9



DESSERT

Dark Chocolate Fondant Hazelnut Soil, Cointreau Cream	14
Kit Kat Cheesecake Oat Crumble, Caramel Popcorn	14
Spiced Honey Layer Cake Hot Coconut Chia Soup, Ginger Custard	14
Cheese Board House Made Fruit Paste, Lavosh, Dried Fruit	15
Dessert Tasting Plate	32