



ENTRÉE

SOUP OF THE DAY \$12

HOT SMOKED SALMON AND SEARED SCALLOPS

celeriac purée, basil oil, fried capers (gf) \$23

WILD MUSHROOM AND TRUFFLE TERRINE,

pickled baby vegetables, rocket and pecan salad \$16 (gf, vg)

ROAST CHICKEN, GOAT'S CHEESE AND TARRAGON FILO PARCEL

caramelised onion, spinach and pinenut salad \$16

POACHED BARRAMUNDI, SCALLOP AND CRAB

capers and lemon, cavolo nero, crispy leek,

lavender syrup, flowers (gf/df) \$21

ORANGE AND THYME ROASTED DUCK

De Puy lentil and vegetable ragout, orange and vanilla syrup (gf, df) \$19

RISOTTO AND PINE NUT STUFFED HEIRLOOM TOMATO

roasted garlic kipfler, chilli cauliflower (gf/ vg) \$19

- *gf*–gluten free • *gfo*–gf option • *v*–vegetarian • *vo*–v option
- *vg*–vegan • *vgo*–vg option

MAIN COURSE

300G RIVERINA BLACK ANGUS RUMP STEAK 150 DAY GRAIN FED

buttered seasonal vegetables, shoestring fries,
creamy mushroom or green peppercorn sauce (gf/dfo) \$45

PAN-FRIED BARRAMUNDI FILLET

roasted grated potato cake, Thai yellow coconut curry sauce,
sauté vegetables, fresh lime and coriander (gf/dfo) \$46

GRILLED 300G ALMOND FED PORK CUTLET

braised fennel and pecan risotto, cider glaze,
apple and blackcurrant relish (gf/dfo) \$42

CHICKEN SUPREME FILLED WITH CAMEMBERT, SAGE AND WALNUTS

fondant potato, seared king oyster mushroom, cauliflower puree,
seasonal vegetables, rich port sauce (gf) \$36

ROASTED RACK OF LAMB

baby vegetables, sauté linguini, plum jam sauce,
lemon crust (gfo) \$58

SLOW ROASTED PORK BELLY

white bean, spiced sausage and pearl barley cassoulet,
beetroot puree, baby carrots and asparagus (df) \$38

BRAISED CABBAGE ROLL WITH FIG, GINGER AND MACADAMIA

beetroot fondant, potato and pumpkin dauphinoise,
de puy lentils, carrot sauce (gf, vg) \$24

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DESSERT

STICKY PEAR, GINGER AND MARMALADE PUDDING

house made banana and choc chip ice cream,
crystalised pear, crushed meringue \$18

BASQUE CHOCOLATE CHEESECAKE

dark cherry compote, saffron sherry syrup (gf) \$18

ESPRESSO COFFEE MOUSSE

hazelnut crumble, chocolate tuile, shiraz jelly,
chocolate fudge ripple (gf) \$18

SELECTION OF AUSTRALIAN CHEESES

quince paste, crackers, green apple
\$22.00 for two cheeses \$ 26.00 for three cheeses (gfo)

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