



TABLE D'HOTE MENU

Two course \$49 | Three course \$59

ENTRÉE

PUMPKIN AND SAGE RAVIOLI

garlic croutons, lemon beurre noisette, toasted pine nuts (vego)

NV USCO Pinot Grigio Adelaide Hills SA \$11 (gl)

FIG, PROSCIUTTO AND BUFFALO MOZZARELLA SALAD

rocket and parmesan, grilled sweetcorn, house made vin cotto (gf)

2022 Skuttlebutt Rose Margaret River WA \$14 (gl)

PAN-FRIED KING PRAWN BOUDIN

spiced pumpkin purée, roasted macadamia and wattle seed crumble, herb oil (gf)

2022 Woodvale "Watervale" Riesling Clare Valley SA \$15 (gl)

MAIN

THOUSAND GUINEAS MSA RUMP STEAK, 250G GRAIN FED

Paris mash, seasonal vegetables, red wine jus (gf)

2018 Willows Vineyard Shiraz Barossa Valley SA \$15 (gl)

BRAISED RATATOUILLE VEGETABLES

crispy fried house-made falafel, truffle aioli (gf, vegan)

2022 Dols Pinot Noir Yarra Valley VIC \$16 (gl)

OVEN BAKED ATLANTIC SALMON

herbed polenta cake, baby heirloom carrots, asparagus spears, white wine cream sauce (gf)

2022 Stella Bella Chardonnay Margaret River WA \$16 (gl)

DESSERT

RICH DARK CHOCOLATE LAVA CAKE

lemon and raspberry mascarpone, sweetened pouring cream

Espresso Martini \$18

BANANA AND MANGO SALTED CARAMEL CREPE

almond infused cream, chocolate fudge sauce (gf)

Affogato \$16

SELECTION OF AUSTRALIAN CHEESE

crackers, grapes and quince paste (gfo)