

DINNER MENU



START

Grilled sour dough | 12

extra virgin olive oil, dukkah x 2 (V)

Superfood salad | 18

organic quinoa, edamame, wild rice, 5 seeds, kale, avocado, cherry tomato, garbanzo beans, davidson plum sauce (V)

Soup of the day | 18

homemade focaccia bread

Prawn & mango salad | 24

grilled tiger prawns, avocado, mango, mixed leaves, lime and chilli vinaigrette.

MAINS

Slow braised lamb shank | 40

paris mash, baby root vegetables, red wine sauce

Crispy-skin Humpty Doo barramundi | 39

Citrus fennel salad, green pea puree, crispy enoki and saffron beurre blanc (A)

Miso glazed tempeh steak | 32

roast butternut pumpkin mousse, charred broccolini, toasted sesame, winter herb (V)

Butter chicken | 34

tandoori chicken, creamy tomato-based sauce, coconut rice and naan bread

Pappardelle Primavera | 30

roasted cherry tomatoes, zucchini, asparagus, broad beans, basil pesto and Grana Padano (V)

SIDES

Rosemary & parmesan fries | 14

truffle mayonnaise (V)

Dutch creamed mash potato | 14

herbaceous parsley oil (V)

Tossed spring vegetables | 14

candied walnuts, blue cheese dressing (V)

Petite garden salad | 14

FROM THE GRILL

All grill selections are served with triple cooked potato, bush tomato chutney, red wine jus

Riverina angus 350gm beef scotch MSA | 60

220gm Chicken supreme | 32

V ~ Vegetarian | Seafood Origin (A) Australian, (I) Imported, (M) Mixed

Every possible precaution will be taken to ensure that special dietary requirements are accommodated. Please note that certain items may still contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products and gluten

15% surcharge applies on Public Holidays and no further discounts apply.



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MONTHLY SPECIALS*

\$55 - 2 courses - served with a glass of house wine

Mains

Crisp Potato Gnocchi

Garlic butter prawns, saffron velouté, garden peas, charred zucchini, rosemary pangrattato

Slow Braised Beef Short Rib

Paris mash, glazed heirloom carrot, charred Broccolini, garden herb oil, thyme jus

Desserts

Warm French apple tart, wattle seed crumb, vanilla bean ice cream.

Ice cream and sorbet of the day in waffle basket.

* No further discounts apply on monthly specials.

SOMETHING SWEET

Chef's signature kaffir lime panna cotta | 16

wattle seed crumb, seasonal berries

Chocolate fondant | 16

Feuilletine, mixed berries and vanilla bean ice cream

Ice cream & sorbet of the day | 16

Served in a waffle basket



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