

DINNER MENU



START

Grilled sour dough | 12

extra virgin olive oil, dukkah x 2 (V)

Pan fried chicken gyoza | 20

ponzu, scallion, sesame seed

Superfood salad | 20

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

Mac n cheese croquette | 20

spicy capsicum jam, grana padano (V)

Smoked salt & Tasmanian pepper calamari | 24

citrus salad, baby fennel, green goddess dressing (I)

Crispy tempura soft shell crab | 26

egg floss, organic Umeboshi Furikake, XO sauce (I)

MAINS

Veal wiener schnitzel | 39

rocket and parmesan salad, lemon wedge, black garlic aioli

Pan seared Humpty Doo barramundi | 39

lemon Myrtle, picked cauliflower, caper, edamame, seaweed salad, burnt butter (A)

Miso glazed tempeh steak | 32

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

Slow braised lamb shank | 38

paris mash, baby root vegetables, red wine sauce

Double cooked pork belly | 38

pressed granny smith, pistachio, beetroot hummus

Pasta malfalde aglio olio | 30

cherry tomato, garlic, chilli, sourdough crumb, Goat cheese mousse, purple basil (V)

Creamy saffron risotto | 39

pan-seared scallops, dill accents, baby peas, sorrel, aged Pecorino Romano (I)

Sous vide duck breast | 36

beetroot jam, asparagus, beurre Bosc pear, beer sauce

FROM THE GRILL

All grill selections are served with triple cooked potato, seasonal vegetable, Red wine jus

Wagyu tajima 250gm beef rump Mb8+ | 58

Riverina angus 350gm beef scotch MSA | 60

220gm Chicken supreme | 32

200Gm Lamb rump steak | 38

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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SIDES

Rosemary & parmesan fries | 14
truffle aioli (V)

Charred broccolini | 14
roasted almond, lemon zest (V)

Dutch creamed mash potato | 14
herbaceous parsley oil (V)

Arugula, pear | 14
candied walnuts, blue cheese dressing (V)

Char grilled corn | 14
jerk spiced butter, lime (V)

Mixed leaf salad | 14

MONTHLY SPECIALS*

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

Mains

Double wood smoked pork leg
caramel glaze, charred Brussel sprout, sweet
potato mash, pine apple relish, fennel jus

Spanish seafood & chorizo paella
saffron infused rice loaded with prawns,
mussels, calamari and smoky chorizo, slow-
cooked in a rich tomato and paprika broth (I)

Desserts

Pavlova, mascarpone cream, poached pear,
seasonal berries, Raspberry dust, coulis,
fresh mint

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

* No further discounts apply on monthly specials.

SOMETHING SWEET

Chef's signature kaffir lime panna cotta | 16
wattle seed crumb, seasonal berries

Whipped chocolate cheesecake mousse | 16
mixed berries, chocolate soil, vanilla sugar

Vanilla crème brulee | 16
rhubarb salsa, orange floss, biscotti

Warm sticky date pudding | 16
caramel sauce, vanilla bean ice cream

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