



MENU

DINNER

18:00

22:00

STARTERS

SOURDOUGH SLICE \$9

Blend of savoury herbs | seeds | green pesto

POTATO GNOCCHI \$18

Fried in bacon lard | walnuts | currants | lemon & parmesan

SALT & PEPPER SQUID \$18

Soy beans | red & green chilies | kimchi mayo

CAULIFLOWER GRATIN \$18

Marinara sauce | provolone cheese | puy lentils | salsa verde | GF | V

CHEF SPECIALTY

FOR TWO

12 HR SOUS VIDE
LAMB SHOULDER 1.8KG

\$80

*Salsa verde | garlic sauce | onion jus
your choice of any 2 sides*

Staff recommendations:
pair it with the special bottle of wine
for
\$110

MAIN DISHES

300G GRAIN FED BEEF RUMP \$34

Kipfler potatoes | spring onion | diane sauce | GF

ATLANTIC SALMON \$32

Ginger soba noodles | soy beans | broccolini | miso & soy dressing | DF

BEEF BURGER \$30

Smoked with mesquite | bacon | cheese | beetroot | bbq sauce | lettuce | chips

CHICKEN PARMIGIANA \$29

Panko crumbed chicken breast | roasted zucchini | baby carrots | fire roasted tomato chutney

TAGLIATELLE PASTA \$25

Spinach & caper pesto | mushrooms | charred leeks | V

SIDE DISH

SAUTEED CHINESE \$12

BROCCOLI & GREEN BEANS
Oyster sauce | crispy garlic & chili | DF

GARDEN LEAVES \$10

Market mix | honey mustard dressing | GF

CHIPS \$10

Aioli | tomato sauce

BABY POTATO \$12

Maple & sea salt roasted | cranberries & rosemary | GF | DF

DESSERT

CHEESE PLATE \$19

Brie | blue | cheddar | quince paste | dried fruits | lavosh bread

CHOCOLATE TART \$17

Bitter sweet ganache | fresh berries | hazelnut cream | salted caramel

FLOURLESS ORANGE AND ALMOND CAKE \$17

Orange and lavender marmalade | double cream | almond praline | GF