

THE PANTRY

ENTRÉE

WAGYU BEEF BRESAOLA	25
whipped goat curd, shaved beets, desert lime, crostini GF	
SCORCHED KING PRAWNS	25
tomato bisque, salsa fresca, native thyme oil, succulents GF	
CRISPY OYSTER MUSHROOMS	23
smoked aubergine, nooch, warrigal green pistou and picked herbs VE	
LEMON MYRTLE GRILLED CALAMARI	23
fennel, apple and celeriac salad with citrus wedges, native herbs and dill EVOO GF	
GOORALIE PORK BELLY	25
heirloom tomato, karkalla, fennel, burnt blood orange	

SIDES

SHALLOT FOCACCIA	10
native thyme infused oil V	
SWEET POTATO MASH	10
pine nuts, cinnamon myrtle, wild garlic oil V, GF	
CHARRED BROCCOLINI	13
native dukkah, sesame GF, DF V	
CHICORY SALAD	13
duo witlof leaves, toasted walnuts, chèvre, grapes, blood orange vinaigrette V	
POTATO FRIES	12
native spice blend, aioli DF, V	
ROASTED ROOT VEGETABLES	13
bush tomato salt GF, V	

MAIN

LEMON THYME CHICKEN SUPREME	45
wilted spinach, butternut squash, apricot nectar veloute GF	
BUSH SPICED KANGAROO LOIN	49
charred onion, rosella sauce and vegemite emulsion GF	
TEA SMOKED LAMB BACKSTRAP	49
parsnip marsala, radish assiette, rum glace GF	
BARKERS CREEK 300GM PORK CUTLET	47
rosella and banksia honey mustard, warrigal greens GF	
BUTTERNUT SQUASH RISOTTO	40
pumpkin, spinach, petite capsicums, native thyme oil and pine nuts V	
PAN FRIED SALMON	45
soffritto, charred lemon, lemon myrtle, warrigal greens GF, DF	

STEAK

Served with charred truss tomato
choice of exotic mushroom cream GF, port jus or pink peppercorn sauce

FIVE FOUNDERS 200GM BEEF EYE FILLET	53
BEEF CITY BLACK 300GM SIRLOIN	49
SOUTHERN PRIME BEEF 250GM RIBEYE	45

DESSERT

PEAR FRANGIPANE	23
green ant gin infused pears, almond cream, caramelised macadamias V	
ETON MESS	23
lilly pillly compote, strawberry gum meringue, chantilly cream, orange GF, V	
LAVENDAR CHEESECAKE	23
meringue, honey, coconut, sablé V	
TRES LECHEs CHOCOLATE PUDDING	23
milton dark rum and vanilla cream, wattleseed crumble, cocoa V	

GF gluten free, DF dairy free,
V vegetarian, VE vegan, O option available