

DINING

ENTREES

Garlic bread With dukkah & olive oil	9
Antipasto Prosciutto, salami, grilled vegetables, olives, aged cheddar, brie, garlic focaccia	26
Freshly shucked oysters GF A Natural OR mignonette OR kilpatrick	½ doz 28 doz 45
Chilled Australian prawns A Cocktail sauce	21
Za'atar spiced fried halloumi & zucchini Sambal yoghurt, cos lettuce	19
Stracciatella & house made focaccia V Confit heirloom tomatoes, basil, vincotto, EVOO	19
Garlic prawns I Spicy cream sauce, spinach, garlic toast	27

MAIN PLATES

Roasted cauliflower bowl GF V Eggplant, puy lentils, garlic confit yoghurt	28
Pan fried miso glazed eggplant VG V Roasted red pepper puree, truffle remoulade	22
Funghi risotto V Forest mushrooms, saffron, parmesan cheese	24
Tasmanian salmon fillet GF A Asparagus, creamy spinach & garlic sauce, potato mash	34
Humpty Doo barramundi fillet GF A NZ mussels, bisque, pickled fennel	36
Slow cooked Riverine lamb shoulder GF Celeriac, chimichurri	37
Wagyu beef burger 300gm Beef patties, lettuce, pickled cucumber, tomato relish, truffle aioli, milk bun, chips	30

FROM THE GRILL

NSW grass fed beef rib eye 300gm	55
Tenderloin 200gm	49
Grain fed beef sirloin 300gm	40
Grain fed beef rump 250gm	38
Free range half chicken	24

All grill items served with chips and salad.

CHOICE OF SAUCES

Pepper | Mushroom | Red wine |
Mustard | Smoky compound butter

SIDES

Garden salad GF VG V Mix lettuce, tomatoes, cucumber, red onion, lemon & herb dressing	9
Salt & vinegar roasted kumara VG V Fresh oregano	9
Mac & cheese V	9
Grilled broccolini GF VG V Cashews, vincotto	9
Chips V Rosemary, parmesan, truffle salt	9
Paris potato mash GF V	9

DESSERTS

Artisan cheese plate French brie, English cheddar, Australian blue, Spanish Manchego, crackers, quince paste, fresh grapes	21
Gelatissimo gelato Daily selection of two flavours	14
Mixed berries & white chocolate cheesecake	16
Chocolate & hazelnut croquant mousse	16
Lemon meringue tart Minted berries	16

FOR THE LITTLE ONES

Wagyu beef burger 150gm Chips, tomato sauce	14
Spaghetti Bolognese Beef ragu, parmesan cheese	14
Crispy chicken tenders Chips, tomato sauce	14
Fish & chips I Tartare sauce	14

GF Gluten free **VG** Vegan **V** Vegetarian.

A Australian Seafood **I** International Seafood

With respect to diners with allergies, we cannot guarantee that dishes will be completely free of nut or shellfish residue. An additional service fee of 10% applies to bookings of 10 people or more. Seasonal products may vary or be changed.



DINNER SET MENU

2 COURSE \$55 | 3 COURSE \$65

ON THE TABLE

Antipasto to share

Prosciutto, salami, grilled vegetables, olives,
aged cheddar, garlic focaccia

ENTRÉE

Stracciatella & house made focaccia **V**

Confit heirloom tomatoes, basil, vincotto, EVOO

OR

Garlic prawns **I**

Spicy cream sauce, spinach, garlic toast

MAIN PLATES

Roasted cauliflower bowl **GF V**

Eggplant, puy lentils, garlic confit yoghurt

OR

Humpty Doo barramundi fillet **GF A**

NZ mussels, bisque, pickled fennel

OR

Grain fed beef rump 250gm

CHOICE OF SAUCES

Pepper | Mushroom | Red wine |
Mustard | Smoky compound butter

OR

Free range half chicken

CHOICE OF SAUCES

Pepper | Mushroom | Red wine |
Mustard | Smoky compound butter

SIDES TO SHARE

Grilled broccolini **GF VG V**

Cashews, vincotto

Chips **V**

Rosemary, parmesan, truffle salt

DESSERTS

Artisan cheese plate

French brie, English cheddar, Australian blue,
Spanish Manchego, crackers, quince paste, fresh grapes

OR

Chocolate & hazelnut croquant mousse

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