

# DINING

## ENTREES

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

## MAIN PLATES

|  |    |
|--|----|
| Roasted cauliflower bowl <b>GF V</b><br>Eggplant, puy lentils, garlic confit yoghurt                                 | 28 |
| Pan fried miso glazed eggplant <b>VG V</b><br>Roasted red pepper puree, truffle remoulade                            | 22 |
| Funghi risotto <b>V</b><br>Forest mushrooms, saffron, parmesan cheese  | 24 |
| Tasmanian salmon fillet <b>GF</b><br>Asparagus, creamy spinach & garlic sauce, potato mash                           | 34 |
| Humpty Doo barramundi fillet <b>GF</b><br>NZ mussels, bisque, pickled fennel   | 36 |
| Slow cooked Riverine lamb shoulder <b>GF</b><br>Celeriac, chimichurri  | 37 |
| Wagyu beef burger 300gm<br>Beef patties, lettuce, pickled cucumber,<br>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 <b>GF VG V</b><br>Mix lettuce, tomatoes, cucumber,<br>red onion, lemon & herb dressing | 9 |
| Salt & vinegar roasted kumara <b>VG V</b><br>Fresh oregano  | 9 |
| Mac & cheese <b>V</b>   | 9 |
| Grilled broccolini <b>GF VG V</b><br>Cashews, vincotto  | 9 |
| Chips <b>V</b><br>Rosemary, parmesan, truffle salt  | 9 |
| Paris potato mash <b>GF V</b>   | 9 |

## DESSERTS

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

## FOR THE LITTLE ONES

|   |    |
|---|----|
| Wagyu beef burger 150gm<br>Chips, tomato sauce    | 14 |
| Spaghetti Bolognese<br>Beef ragu, parmesan cheese | 14 |
| Crispy chicken tenders<br>Chips, tomato sauce     | 14 |
| Fish & chips<br>Tartare sauce                     | 14 |

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

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

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Antipasto to share

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

## ENTRÉE

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Stracciatella & house made focaccia **V**

Confit heirloom tomatoes, basil, vincotto, EVOO

**OR**

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Garlic prawns

Spicy cream sauce, spinach, garlic toast

## MAIN PLATES

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Roasted cauliflower bowl **GF V**

Eggplant, puy lentils, garlic confit yoghurt

**OR**

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Humpty Doo barramundi fillet **GF**

NZ mussels, bisque, pickled fennel

**OR**

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Grain fed beef rump 250gm

### CHOICE OF SAUCES

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

**OR**

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Free range half chicken

### CHOICE OF SAUCES

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

## SIDES TO SHARE

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Grilled broccolini **GF VG V**

Cashews, vincotto

Chips **V**

Rosemary, parmesan, truffle salt

## DESSERTS

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Artisan cheese plate

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

**OR**

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Chocolate & hazelnut croquant mousse

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