

Entree

Sourdough roll, dukkah, olive oil, cabernet vinegar	9
Garlic Bread	9
Citrus cured salmon, wasabi mayonnaise, pickled daikon	24
Pea and parmesan Arancini, lemon, mint mayonnaise	15
Pork belly, pea puree, braised red cabbage	20
Lamb Kofta, pickle zucchini, honey, walnut labna	20
Salt and Pepper Calamari, strawberry, basil and tomato salad, coconut, chilli sauce	18
Charcuterie board: cured meats, hummus, olives, Indigiearth dukkah, chutney and local sourdough	26

Main

Lamb rump, colcannon, roast heirloom carrots	38
Sticky pork ribs, house made slaw, barbeque corn cobs	38
Beef sirloin, kipfler potatoes, Broccolini, chimichurri	39
Fillet of Salmon, roast Brussel sprouts, romesco sauce	35
Potato Gnocchi, blue cheese sauce, grilled asparagus	25
Roast Chicken supreme, pumpkin puree, chorizo, tomato oil	28
Filo pastry wrapped chicken stuffed with mushroom, semi dried tomatoes, pear rocket walnut salad	30
Salt and Pepper Calamari, strawberry, basil and tomato salad, coconut, chilli sauce	26
Pumpkin risotto, wilted spinach, parmesan cheese	25

Sides

Chips	8
Rocket, pear, parmesan, walnut salad	8
Onion Rings	8
Selection of green vegetables	8

Dessert

Apple, rhubarb tart, pecan and caramel ice-cream	12
Chocolate mousse, sour cherries,	16
Vanilla Panna Cotta, lychee and mint syrup, strawberries	15
Affogato- vanilla cream, espresso shot, Frangelico liqueur	16
Selection of Australian cheese, dried fruits, lavosh	22

After Dinner Aperitifs

Baker Williams Butterscotch Schnapps	9
Baker Williams Limoncello	11
Robert Stein Rum Cask Tawny Port	11

Tea & Coffee

Cappuccino, latte, flat white, mocha, long black, espresso, hot chocolate	
Piccolo, macchiato	4
Assortment of teas, ask staff for varieties	4.5

