

ENTRÉE

SOUP OF THE DAY

Ask one of our friendly team members for today's soup special **14**

LEMON PEPPER CALAMARI

Lightly fried calamari
Rocket leaves | citrus aioli **19**

DUCK LEG TERRINE

Slow cooked terrine
Frisee leaves | oranges | fennel | candied walnuts | mandarin gel **18**

TIGER PRAWN

Grilled tiger prawns
Avocado | pomelo | radish | heirloom tomatoes | salsa verde **19**

DIPS AND BREAD

Warm flatbread
Chickpea and tahini dip | tzatziki dip | spiced roasted eggplant | marinated olives
sumac onions | dukkah **16**

MAINS

ANGUS BEEF RUMP

Grilled angus beef rump
Seasonal vegetables | mashed potatoes | red wine jus **36**
GRANT BURGE BENCHMARK SHIRAZ, BAROSSA VALLEY, SA 9 | 15 | 43

CONE BAY BARRAMUNDI

Roasted barramundi
Kipfler potatoes | mussels | wilted spinach | local samphire
rouille and bisque **35**
SQUEALING PIG SAUVIGNON BLANC, MARLBOROUGH, NZ 10.5 | 17 | 47

GNOCCHI

Pumpkin gnocchi
Seasonal vegetables | garlic cream | pesto | shaved parmesan **27**
WAIPARA HILLS PINOT NOIR WAIPARA, VALLEY, NZ 10.5 | 17 | 50

BORROWDALE PORK BELLY

Slow cooked pork belly
Moreton Bay bug | saffron parsnip puree | Dutch carrots | chorizo jam | paprika chicharon
port jus **37**
KIRRIHILL RIESLING, CLARE VALLEY, SA 9.5 | 16.5 | 43.5

CAPE GRIM BEEF CHEEK

Slow cooked beef cheek
Mashed potatoes | broccolini | vine tomatoes | caramelised onion | red wine jus **38**
CLAIRAUT CABERNET SAUVIGNON MERLOT, MARGARET RIVER, WA 10 | 17 | 45.5

CHICKEN BREAST

Hazeldenes chicken breast
Butternut squash puree | Dutch carrots | fresh peas | Kaiser fleisch bacon | charred leek and garlic emulsion
thyme jus **36**
PETRONIO YERING CHARDONNAY, YARRA VALLEY, VIC 11 | 18 | 52

GIPPSLAND BEEF RIB EYE

Char grilled MSA beef rib eye
Garlic chat potatoes | seasonal greens | vine tomatoes | pepper jus **41**
SALTRAM 1859 SHIRAZ, BAROSSA, SA 12 | 19 | 55

FLINDERS ISLAND LAMB RUMP

Slow cooked saltgrass lamb rump
Crumbed slow cooked lamb shoulder | salsa verde | sweet potato puree | broccolini | rosemary jus **37**
BIMBADGEN SHIRAZ VIOGNIER, HUNTER VALLEY, NSW 12 | 19 | 55

JAMBALAYA

Louisiana style spicy rice
Chicken | chorizo | mussels | calamari | clams | shrimps | peas
tomatoes | sofrito sauce **39**
WAIPARA HILLS PINOT NOIR, WAIPARA VALLEY, NZ 10.5 | 17 | 50

SIDES

HEIRLOOM TOMATO SALAD

Heirloom tomatoes | buffalo mozzarella | basil salsa **9**

ROASTED POTATOES

Garlic chat potatoes | spinach | onion jam **9**

BROCCOLI

Steamed broccoli | toasted almonds **10**

CRUNCHY CHIPS

Crunchy chips | aioli | tomato sauce **11**

ROCKET AND PEAR SALAD

Rocket leaves | pears | candied walnuts | balsamic dressing **11**

DESSERT

STICKY DATE PUDDING

Caramel sauce | vanilla ice cream **16**

PAVLOVA

Passionfruit pavlova roulade
Passionfruit and mango compote | mango sorbet | seasonal berries **14**

CHOCOLATE TERRINE

Layered chocolate dessert
Chocolate and almond rochers | honeycomb ice cream **14**

CHEESE PLATTER

Local cheese selection | fig and pear jam | raisin and walnut loaf **15**

**Please let us know if you have any allergies or dietary requirements.
Due to the potential of trace allergens in the working environment and supplied
ingredients, we cannot guarantee complete allergy free meals.**