



ENTREE

Lemon & pepper calamari

w/ orange zest aioli

Two way of pork

w/ pork sausage & confit pork belly parsnip puree, garnish w/ toasted pepita

Chili garlic prawns

w/ Toasted Chargrill Sourdough Bread drizzle w/ herbs oil

12hr braised lamb croquette

w/ mint yoghurt and rocket leaves, tossed in roasted garlic & rosemary oil

Falafel (VG)

w/ tomato and capsicum relish, rocket leaves, pepita, baby pickle radish and dukkha

MAINS

Scotch fillet 300g vic...

w/ broccolini creamy mash your choice of red wine Jus or creamy peppercorn Jus or mushroom sauce

Chicken supreme

w/ broccolini, creamy mash and mushroom sauce

Lemon myrtle sprinkled baked salmon

w/ coriander pesto potatoes, bokchoy & pickled radish and ginger soya dressing

Braised beef cheek

w/ creamy Desiree, lentil &, winter vegetable ragout & Red Wine Jus

Potatoes gnocchi (V)

w/ sautéed button mushroom, baby spinach, finish with truffle oil & pine nut

Mushroom & leek risotto (VG)

w/ baby spinach, parmesan wafer, truffle oil, pine nut

Dessert

Warm chocolate mud cake

W/ crème anglaise & strawberry ice cream

Sticky date pudding

w/ caramel sauce & vanilla ice cream

Apple strudel

w/ butterscotch sauce & vanilla ice-cream

Ice cream trio

Strawberry, chocolate, vanilla, flavors, salted caramel & chocolate sauce

kids' menu \$ 10

fish & chips

chicken nugget w/ chips

beef bolognaise

Please let our team know if you or any of your guests have any specific dietary requirements, including food allergies or food intolerances. Every care will be taken to accommodate your specific requests however, we are unable to guarantee that food allergens will not be transferred through accidental cross-contact.