



ENTRÉE

GARLIC & HERB BREAD	9
SALT & PEPPER CALAMARI	16
<i>W/ Aioli</i>	
TWICE COOKED PORK BELLY	17
<i>W/ Apple & Cabbage Slaw, Chili Caramel & Muscatel Dressing E/M</i>	
CHILLI GARLIC PRAWNS	16
<i>W/ Toasted Char Grill Sourdough Bread & Drizzle Herbs Oil</i>	

BEETROOT SALAD	15
<i>W/ Rocket, Goat Cheese, Horseradish & Cream Fraiche, Caramelized Walnut, Pumpkin Kernels</i>	

FETTA, ZUCCHINI FRITTERS	15
<i>W/ Baby Rocket Salad Sprinkle Dukkha Chili & Parsley</i>	

GRILL

Grill Items Served w/ Asparagus Confit Roasted Garlic & Thyme Potatoes, & Your Choice of Red Wine Jus or Creamy Peppercorn Jus

SCOTCH FILLET 300g VIC	40
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EYE FILLET 220g VIC	42
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MAINS

BRAISED BEEF CHEEK	38
<i>W/ Creamy Mash Potatoes, Confit Onion, Asparagus & Red Wine Jus</i>	

SAFFRON RISOTTO (V)	26
<i>W/ Seasonal Vegetables, Spinach, Toasted Pine Nuts & Parmesan Cheese</i>	

BAKED BARRAMUNDI FILLET	32
<i>W/ Herbs Pesto Potatoes, Steamed Bok Choy Ginger Chili Soy Reduction</i>	

PRAWNS & CLAM LINGUNI PASTA	29
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W/Lime, Chili Garlic, Cherry Tomatoes, Basil & Parmesan Cheese

CONFIT DUCK LEGS	34
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W/ Confit Onion, Baby Carrot, Cherry Tomatoes Fennel, Sweet Potatoes Puree, Honey & Orange Glaze

DUKKA CRUSTED LAMB LOIN	39
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W/ Potatoes Croquette, Homemade Capsicum & Tomatoes Relish, Asparagus & Jus.

SIDES

DUCK FAT ROASTED POTATOES	10
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BATTERED ONION RINGS	9
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SHOESTRING FRIES	8
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W/ Aioli

GARDEN SALAD	8
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W/ Honey Mustard Dressing

ASPARAGUS & BOKCHYO	9
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W/ Garlic Butter and Almond Flakes

SWEET PLATES

CHOCOLATE PARFAIT	15
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W/ Chocolate Sauce, Toffee Caramel Ice Cream Thyme and Basil Crumbs

WARM CHOCOLATE MUD CAKE	15
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W Crème Anglaise Strawberry Ice Cream

STICKY DATE PUDDING	15
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W/ Caramel Sauce & Vanilla Ice Cream

CHEESE BOARD	22
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W/ Selection of Cheese, Quince Paste, lavosh, Seasoning Fruit, Dried Nuts & Apricots

ICE CREAM TRIO	15
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W/ Strawberry, Chocolate, Vanilla and Salted Caramel & Chocolate Sauce, Coconut Shards

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.