

# Dinner Menu



## entree

<b>Warm Sourdough Bread (v)</b>	8
Served with infused butter and herb oil.	
<b>Sauteed Mussels with Prawns</b>	17
Prawns wrapped in spun potato served with sauteed mussels, accompanied with a yuzu gel and dusted with a lemongrass and dill oil.	
<b>Grilled Chorizo (gf)</b>	14
Served with a tomato and chilli sauce, truffle infused parmesan cheese tuille finished with fresh basil and microherbs.	

## mains

<b>Duo of Lamb (gf)</b>	32
Sous-vide lamb rump and braised lamb belly with an eggplant puree, baby carrot, olive mash and finished with a lamb jus.	
<b>Beef Ossobucco</b>	30
Slow Braised Beef Ossobucco, celeriac puree, baby carrots, sauteed baby leek with a savoury creamy polenta and a grilled oyster mushroom in a rich red wine and tomato sauce.	
<b>200g Rump Steak &amp; Scallops (gf)</b>	35
Grain fed steak with a dry seasoned spiced rub, smoked onion puree, garlic infused mash, grilled asparagus, mushroom, baby carrots and caramelised shallots. This is complemented with pan seared scallops and a port jus.	
<b>250g Ribeye Steak (gf)</b>	39
With pan fried duck fat potato, diced jamon, caramelised red onion relish, parsnip puree, watercress emulsion and red wine jus.	
<b>Chicken Cordon Bleu</b>	28
A panko crumbed chicken breast stuffed with cheddar cheese and prosciutto, with artichoke puree, fondant potato, pickled mushroom and a tarragon crème fraiche.	
<b>Pan Fried Scallops (gf)</b>	34
With burnt cauliflower puree, pickled cauliflower, apple crisp, chorizo crumb and microherbs.	
<b>Pork Noisette (gf)</b>	29
With caramelised baby pear, carrot puree, duck fat roasted potatoes, honey roasted baby carrots, ginger gel and braised red cabbage.	

*\*Please turn over for more options*

# Dinner Menu



## mains (continued)

- Pulled Beef Brisket Burger** 23  
With caramelised onion relish, pickled gherkins, sliced tomato and mixed leaves. Served with rosemary salted chips.
- Market Fish of the Day (gf)** 34  
With avocado and lime puree, tarragon and dill roasted chat potatoes, pickled shallot, crispy parma ham and lemon oil garden peas.
- Tagliatelle Pasta (v)** 26  
With diced sundried tomatoes, sauteed red onion, topped with grilled zucchini, toasted almonds all in a white wine marscapone cream sauce.
- Add Chicken 5**
- Mediterranean Roasted Vegetables (gf) (v)** 27  
Oven roasted medley of vegetables, beetroot gel, puy lentils, pickled fennel, crispy polenta and mixed leaves.
- Chargrilled Chicken Salad (gf)** 25  
A quinoa and grilled chicken salad with toasted hazlenuts, pine nuts, pickled carott ribbons, tomato petals and finished with a pomegranate dressing.

## sides

- Rustic truffle chips topped with parmesan cheese (gf) (v)** 12
- Whiskey and lemon button mushrooms (gf) (v)** 12
- Sauted green beans and kale in a truffle infused butter (gf) (v)** 12
- Hasselback potatoes with garlic and bacon (gf)** 12
- Heirloom tomato and mozzarella salad with shallot dressing and fresh basil (gf) (v)** 12

# Kids Menu

- Grilled Chicken Breast and Chips (gf)** 9
- Grilled Fish and Chips (gf)**
- Tomato Pasta (v)**