

# Dinner Menu



## entree

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

## mains

- Duo of Lamb (gf)** 32  
Sous-vide lamb rump and braised lamb belly with an eggplant puree, baby carrot, olive mash and finished with a lamb jus.
- Slow Cooked Beef Cheek (gf)** 29  
14 hour slow cooked braised beef cheek, garlic mashed potato, celeriac puree, grilled king oyster mushroom, baby carrot finished with a port and red wine Maderia sauce.
- 200g Rump Steak & Scallops (gf)** 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.
- 250g Ribeye Steak (gf)** 39  
With pan fried duck fat potato, diced jamon, caramelised red onion relish, celeriac puree, watercress emulsion and red wine jus.
- Chicken Cordon Bleu** 28  
A panko crumbed chicken breast stuffed with cheddar cheese and prosciutto, with artichoke puree, fondant potato, pickled mushroom and a tarragon crème fraiche.
- Pan Fried Scallops (gf)** 34  
With burnt cauliflower puree, pickled cauliflower, apple crisp, chorizo crumb and microherbs.
- Braised Pork Noistette (gf)** 29  
With caramelised baby pear, carrot puree, duck fat roasted potatoes, honey roasted baby carrots, ginger gel and pickled red cabbage.

*\*Please turn over for more options*

# Dinner Menu



## mains (continued)

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

## sides

<b>Rustic truffle chips with melted parmesan (gf) (v)</b>	12
<b>Whiskey and lemon button mushrooms (gf) (v)</b>	12
<b>Green beans and kale with sauteed truffle butter (gf) (v)</b>	12
<b>Hasselback potatoes with garlic and bacon (gf)</b>	12
<b>Heirloom tomato and mozzarella salad with shallot dressing and fresh basil (gf) (v)</b>	12

# Kids Menu

<b>Grilled Chicken Breast and Chips (gf)</b>	9
<b>Grilled Fish and Chips (gf)</b>	
<b>Tomato Pasta (v)</b>	