

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.	
Chef's Selection Charcuterie Board	40
Charcuterie board of two cured meats and two cheeses, as chosen by our chef, served with a selection of pickled vegetables, arbequina olives, homemade breads, tomato relish and chutney.	

mains

Mediterranean Lamb (gf)	32
Sous vide spiced lamb rump, on a bed of cous cous with a medley of sundried tomato, roasted cherry tomato, red peppers and black olives topped with crumbled Persian feta cheese and microherbs.	
Slow Cooked Beef Cheek (gf)	29
14hr slow cooked braised beef cheek, garlic roasted potatoes, field mushrooms, carrots, celeriac puree served with port & maderia jus.	
200g Rump Steak & Scallops (gf)	35
Grain fed rump steak with herbed potatoes, sauteed mushrooms, roasted carrot, caramelised shallots and smoked onion puree, topped with paned seared scallops and port jus.	
250g Ribeye Steak (gf)	39
With duck fat potatos, caramelised red onion relish, celeriac puree, watercress emulsion and red wine jus.	
Chicken Cordon Bleu	28
Crumbed chicken breast stuffed with cheddar and prosciutto with fondant potatoes, parsnip puree, pickled mushrooms and tarragon creme fraiche.	
Sauteed Mussels	28
In a lemon, white wine and caper cream sauce, with pickled fennell and garden peas served with toasted sourdough bread.	

**Please turn over for more options*

Dinner Menu



mains (continued)

Braised Pork Noisette (gf)	29
Carrot puree, duck fat potatoes, honey roasted carrots, caramelised pear, pickled red cabbage and ginger gel.	
Pulled Beef Brisket Burger	23
With caramelised onion relish, pickled gherkins, sliced tomato and mixed leaves. Served with rosemary salted chips.	
Supreme of Salmon (gf)	34
Served with garden peas and a caper berry, tomato and orange segment salsa with fennel and dill roasted potatoes and wilted greens.	
Vegetable Fettuccine Pasta (v)	24
In a rich tomato and roasted red pepper sauce topped with shaved parmesan and fresh basil with grilled zucchini, red pepper, olives and sundried tomatoes.	
Add Chicken 5	Add Chorizo 5
Mediterranean Roasted Vegetables (gf) (v)	24
Oven roasted medley of vegetables, beetroot gel, puy lentils, pickled fennel, crispy polenta and mixed leaves.	
Moroccan Chicken Skewers (gf)	26
Marinated chicken served on saffron, mixed spiced and apricot infused rice with tomatoes and chickpeas and topped with fresh coriander.	

sides

Rustic Rosemary Chips (gf) (v)	8
Parmesan Truffle Chips (gf) (v)	10
Honey Glazed Roasted Carrots (gf) (v)	12
Mediterranean Salad (gf)	12
Sauteed medley of wilted greens, peas and beans in a lemon butter (gf) (v)	12
Duck Fat Roasted potatoes with garlic, rosemary & thyme (gf)	12

Kids Menu

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