

## Entrée:

Baked French goats cheese, crispy bacon & spring onion drizzled in local honey served with our fresh made focaccia *	\$14
Thinly sliced duck breast marinated in house made hoisin, tossed with crunchy noodles, cucumber, carrot, radish and peanuts on crisp witlof	\$13
Baked portobello mushroom stuffed with tomato and garlic quinoa, topped with bocconcini & pickled green chilli GF / V	\$12
Crispy baby octopus tossed through a lychee & ginger pickle with fresh nectarine finished with a dill mayonnaise GF / DF	\$13
Cheesy garlic butter cob loaf V	\$8

## Main:

Marinated lamb rump served with gruyere polenta chips, dukkah flat beans and tzatziki GF	\$33
Herb crumbed chicken stuffed with a black garlic & semi-dried tomato pesto on a roast butternut, Persian fetta and quinoa salad	\$30
House made pappardelle tossed with prawns, mussels, pipis, chilli and garlic through local olive oil DF	\$31
FOD – served on roasted baby fennel, with a Valencia orange, lychee and micro herb salad drizzled with a sweetened brown butter *	\$MP
Harissa chickpeas tossed through sautéed silver beet with fresh heirloom tomatoes, caramelised nectarines & dukkah yoghurt finished with soft quail egg GF / V	\$26
Smoked pork cutlet served with apple and kohlrabi remoulade, grilled witlof & soft runny quail egg, drizzled with a lemon & fennel mayonnaise & pickled green chilli GF	\$34
Classic chicken parmigiana topped with house made Napoli sauce, shaved ham and melted mozzarella, served with chips and salad	\$26

## From the Grill:

All steaks are served with bacon & caramelised onion potato croquette, wilted silverbeet and flat beans with a choice of Red Wine Jus, Seeded mustard, Dijon mustard or Hot English mustard.

Our steaks are 28 Day dry aged from Inglewood Butchery

250g Eye Fillet * / +	\$39
(Sits beneath the backbone between the short loin and the sirloin, this muscle does very little work making it one of the more tender cuts)	
300g Porterhouse * / +	\$34
(Cut from the short loin, the porterhouse is quite a lean steak with a strip of fat running along the side, not as tender as the eye fillet but full of flavour)	
Flank Steak 450g * / +	\$40
(Cut from the lower belly: although it can be a little tough, it is a very lean cut with an intense meaty flavour. Perfect if you don't mind a bit of chewing.)	

## Dessert:

Pear & walnut frangipane tart served with rhubarb sorbet & candied walnuts	\$13
Carrot cake tiramisu GF	\$14
Burnt vanilla custard, peach & basil sorbet & crunchy wafer tuile sprinkled with white chocolate	\$12
Raspberry & coconut tartufo GF	\$13
Cheese platter – a selection of three cheeses selected by our Chefs, served with local dried sunmuscats, quince paste, nuts, fresh fruit, house made focaccia and crackers V / *	\$18
Affagato–espresso coffee, vanilla ice-cream with your choice of liqueur	\$14
Chocolate Espresso Martini GF	\$16

## Sides:

Dukkah flat beans tossed through extra virgin olive oil DF / GF / V	\$7
Roast butternut, Persian fetta & quinoa salad drizzled with a lemon vinaigrette GF/V	\$7
House made beer battered onion rings with our house made harissa dipping sauce	\$7
Beer battered chips tossed through Murray River Pink Salt DF / V	\$7