

Entrée:

Cheesy garlic butter cob loaf V	\$8
Trio of dips, house made foccacia (ask for today's selections) V / #	\$13
Charcutier platter, cured meats, cornichons, confit red onions, olives, caper berries, mustard, toast	\$15pp
Poached prawns, avocado guacamole, pickled cucumber ribbons, pickled shallots cashews, rocket, house made prawn crackers, black garlic aioli GF / DF	\$16
Pork belly, baby carrot, apple purée, stewed apple, apple disc, pork scratching's, cider gel GF / *	\$14
Paella stuffed baby squid, salt and pepper tentacles, romesco sauce (contains nuts), micro herbs GF / DF	\$14
Beetroot tart, caramelised onion, Persian feta, rocket, walnuts V / *	\$12

Main:

Duck breast, potato puree, roast beetroot, silverbeet crisps, orange segments, orange beurré monté GV / * We recommend Fat Bastard Pinot Noir	\$33
Pulled lamb, pomme fondant, celeriac purée, green beans, crumb, braising jus, mint gel GF We recommend The Guilty Shiraz	\$32
Chicken supreme, fregola, mushroom, peas, bacon, zucchini, snow peas, jus We recommend Crabtree Reisling	\$31
Fish of the day, tempura brandade balls, carrot purée, asparagus, lemon beurré blanc (ask for today's selection) # / * We recommend Trentham Pinot Gris	\$MP
Pumpkin and goats cheese ravioli, beurré noisette, toasted pine nuts, sage, grated Parmesan V We recommend Black Cottage Sauvignon Blanc	E \$13, M\$26
Classic chicken parmigiana, house made Napoli sauce, shaved ham, mozzarella, chips and salad We recommend a nice cold Beer	\$26

From the Grill:

Served with gratin dauphinoise, baby broccoli, spinach, umami palmier
Choice of red wine jus, seeded mustard, Dijon mustard or hot English mustard.

220g Eye Fillet # / * \$42
(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 # / * \$36
(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)

Sides:

Bowl of Chips, Murray River Pink Salt, aioli DF / V \$7

Garden Salad house dressing GF / DF / V \$7

Market vegetables garlic and herb butter GF / V / * \$7

Beer battered onion rings, harissa aioli V \$7

Green beans garlic, chilli GF / V / * \$7

Dessert:

Lemon curd dome, mango sorbet, hazelnut meringue, crumbs # \$14

Chocolate and Murray salted caramel tart, chocolate soil, crème Chantilly \$14

Raspberry cheese cake, Italian meringue, strawberry coulis \$14

Burnt orange crème brûlée, Tonka bean ice-cream, pistachio biscotti # \$13

Selection of three house made ice-creams and sorbets with chocolate sauce
or strawberry coulis (ask about today's selections) * \$12

Cheese platter – a selection of three cheeses, served with local dried sunmuscats,
fruit paste, nuts, fresh fruit, house made focaccia and crackers V / * \$18

Affagato – espresso coffee, vanilla ice-cream with your choice of liqueur GF \$14

Chocolate Espresso Martini GF \$16