

Entrée:

Cheesy garlic butter cob loaf V	\$8
Trio of dips, house made foccacia (ask for today's selections) V / #	\$13
Seared scallops, Jerusalem artichoke purée, crispy speck, beurre blanc, jus GF	\$17
Ham hock terrine, mustard pickled vegetables, mixed leaf & herb salad, toast DF / #	\$14
Cold smoked ocean trout, warm beetroot, pickled shallots, cucumber, puffed wild rice, horseradish GF / DF	\$ 14
Soft-boiled egg wrapped in kadaifi, king oyster mushrooms, asparagus, pine nuts, white truffle oil DF / #	\$13
Beef cheek ragout, handmade pappardelle, peas, gremolata, parmesan * We recommend Mount Adam Cab Sauv	E \$16 M \$30

Main:

Braised duck leg, vanilla pomme purée, braised red cabbage, water cress, chestnut crisps, braising reduction GF We recommend Black Cottage Pinot Noir	\$33
Chicken Supreme, boulangère potatoes, portabella mushrooms, leek foam, enoki, jus GF / * We recommend Crabtree Riesling	\$31
Fish Pie, Australian barramundi, hot smoked ocean trout, mussels, prawns, duchess potatoes GF We recommend Trentham Pinot Gris	\$35
Pulled lamb, pomme fondant, celeriac purée, green beans, crumb, braising jus, mint gel GF We recommend The Executioner	\$32
Brik pastry parcel, ratatouille, goat cheese, portabella mushroom, rocket V / * We recommend Trentham Sangiovese Rose	\$26
Classic chicken parmigiana, house made Napoli sauce, shaved ham, mozzarella, chips and salad We recommend a nice cold Beer	\$26

From the Grill:

300g Porterhouse # / * \$36
Yorkshire pudding, medley of roasted vegetables, parsnip purée, red wine jus

Scotch fillet two-ways # / * \$42
Yorkshire pudding, medley of roasted vegetables, parsnip purée, braising jus

Sides:

Bowl of Chips, Murray River Pink Salt, aioli DF / V \$8

Garden Salad house dressing GF / DF / V \$8

Market vegetables garlic and herb butter GF / V / * \$8

Beer battered onion rings, harissa aioli V \$8

Green beans garlic, chilli GF / V / * \$8

Dessert:

Elements of Granny Smith, sponge, sorbet, purée, sous-vide apple, crisp, gel \$14

Chocolate fondant cake, chocolate soil, vanilla ice-cream, tuile \$13

Crème caramel, pistachio biscotti # \$13

Individual lemon meringue tart, honey gel \$14

Three scoops 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