



## Sharing

Cheesy garlic butter cob loaf V 8

Salt bush crisps, sour cream V / GF / \* 6

Trio of dips, house made foccacia (ask for today's selections) V / # / \* 12

Macaroni, cheese and chorizo croquettes, garlic aioli 10

Buffalo Wings, Chaffey's hot sauce GF / \* 13

Pulled Pork and Cheese Bombs, Memphis BBQ sauce (3 pieces) 12

## Entrée

Baked Eggplant, marinated vegetables, confit tomatoes, Bulgarian feta, herbs V / GF / DF 14

Chicken, lobster and pistachio cannelloni, Mount Stewart asparagus, bisque cream, granny smith, garden herbs 16

Crispy Skin Pork Belly, wombok, danmuji, Asian salad, fried shallots, nuoc cham dressing GF / DF 15

Poached prawns, avocado, guacamole, pickled cucumber ribbons, cashews, house made prawn crackers, black garlic aioli, coriander GF / DF 15

## Main

Pumpkin & goats cheese ravioli, sage burre noisette, toasted pine nuts, rocket, grated parmesan V e15, M26

Chicken supreme, Merbein mushroom and spinach ragoût, market greens GF 30

Lamb rump, mash potato, ratatouille, red wine jus GF / \* 32

Fish of the day, tempura brandade balls, carrot purée, Mount Stewart asparagus, chimichurri sauce # / \* POA

Confit duck leg, Pont Neuf potatoes, orange segments, pickled red onion, roast beetroot and watercress salad, orange beurre monté GF / \* 31

Classic chicken parmigiana, house made Napoli sauce, shaved ham, mozzarella, chips and salad 24

## From the Grill:

300g Porterhouse # / \* 36

200g Eye Fillet # / \* 40

Served with Gratin dauphinoise, baby broccoli, spinach, umami palmier

Sauces: Mushroom, Diane, Jus, Chimichurri, Garlic & herb butter

Seeded mustard, Hot English mustard, Dijon mustard \$2

Garlic prawn sauce \$9

## Sides:

Bowl of chips, Murray River pink salt, aioli V / \* 8

Garden salad house dressing V / GF / DF 8

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

Beer battered onion rings, chipotle mayonnaise V / \* 8

Roast beetroot, Bulgarian feta, baby spinach, quinoa, vinaigrette GF / DF / V 9

## Desserts

Popcorn meringue nest, génoise sponge, salted caramel custard, sablée, dehydrated raspberries, berry gel, strawberry sorbet 15

Churros, cinnamon sugar, vanilla ice cream, chocolate dipping sauce \* 12

Crème brûlée, almond biscotti # 14

Chocolate panna cotta, honeycomb, strawberry coulis GF 13

Three scoops house made ice-creams and sorbets with chocolate sauce or strawberry coulis (ask about today's selections) GF/\* 12

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

Cheese platter – a selection of three cheeses, served with fruit, nuts, fruit paste, house made focaccia and crackers # 16

(GF) = Gluten Free, # Indicates can be Gluten Free

(DF) = Dairy Free, \* Indicates can be Dairy Free