
To Share

Garlic & herb toasted ciabatta (v) (g/f available)	8.90
Chicken liver pate , port jelly, toasted ciabatta (g/f available)	15.90
Baked camembert , brandy roasted pear, honey & walnut, toasted ciabatta (v) (g/f available)	18.90
Cheeseboard , selection of hard & soft cheeses, fruit paste, fresh & dried fruits, nuts & lavosh (v) (g/f available)	36.90

To Start

Soup of the day , please ask for today's selection (v, vegan, d/f, g/f available)	14.90
Roast pumpkin, caramelised onion & fetta tartlet (v)	(e)18.90
Main with rustic fries, fresh garden salad/steamed seasonal vegetables	27.90
Salt & pepper prawns , fresh tomato salsa, lime & avocado dressing (g/f, d/f)	19.90
Herb crusted lamb brains , green pea puree, leek, lemon	15.90
Crispy pork belly , Asian slaw, chilli caramel	(e)16.90 (m)32.90

To Satisfy

Mexican taco bowl , crisp flour tortilla, smokey black beans, charred corn & capsicum, fresh tomato salsa, jalapenos, lime & avocado dressing (v) (vegan, d/f available)	23.90
Add tofu 5.00, chipotle chicken 6.00, chipotle prawns 8.00	
Lemon & dill panko crumbed barramundi , rustic fries, homemade tartare, fresh garden salad/ steamed seasonal vegetables	1 piece 23.90 2 piece 28.90
Crispy skin Atlantic salmon , quinoa, roasted baby beets & Dutch carrots, orange & mint yoghurt (g/f)	29.90
House made chicken breast schnitzel , mushroom & red wine sauce, rustic fries, fresh garden salad/steamed seasonal vegetables	28.90
Aromatic Thai green chicken curry , steamed basmati rice, cucumber pickle, pappadum (g/f, d/f)	28.90
Slow cooked beef, red wine & rosemary pie , rustic fries, fresh garden salad/ steamed seasonal vegetables	28.90
Seared kangaroo fillet , parsnip puree, cinnamon roasted rhubarb, wilted spinach, toasted almonds (g/f)	37.90
Surf & turf 300g beef sirloin steak , pan fried prawn cutlets, garlic & white wine sauce, creamy mash, seasonal greens (g/f)	42.90

To Accompany

Fresh garden salad	8.90
Steamed seasonal vegetables	8.90
Rustic fries , garlic aioli	8.90