
To Start

Garlic & Herb toasted ciabatta (v) (gf available)	8.90
Baked Camembert , brandy roasted pears, honey & walnut, toasted ciabatta (v) (gf available)	18.90
Soup of the day , please ask for today's selection (vegan/v/gf/df available)	14.90
Tempura Prawns , ponzu sauce, pickled cucumber salad (df)	Entrée 18.90
	Main served with rustic fries 34.90
Crispy pork belly , Asian slaw, chilli caramel (gf/df)	Entrée 16.90
	Main 32.90

To Satisfy

Stir Fried Tofu , Thai peanut sauce, steamed basmati rice, grilled baby bok choy (vegan/v/gf/df)	24.90
Savoury Crepes , pumpkin, spinach and ricotta filling, brown butter, toasted pine nuts, sage (v)	24.90
Herb and Panko Crumbed Barramundi , rustic fries, homemade tartare, fresh garden salad/steamed seasonal vegetables	1 piece 23.90 2 piece 28.90
Hand Crafted Hahndorf Venison Bratwurst , parsnip puree, confit shallots, apple cider and mustard sauce, charred Brussel sprouts (gf)	29.90
Crispy Skin Atlantic Salmon , braised cannellini beans with speck and tomato, herb oil, toasted ciabatta (df) (gf available)	29.90
Panko Crumbed Chicken Breast Schnitzel , mushroom sauce, rustic fries, fresh garden salad/steamed seasonal vegetables	28.90
Slow Cooked Rosemary and Red Wine Lamb Shank , creamy mash, seasonal greens (gf)	34.90
Indian Butter Chicken Maryland , steamed basmati rice, homemade naan bread, raitia (gf available)	
300g Beef Sirloin Steak , roasted radicchio, pumpkin puree, balsamic reduction, parmesan crisp (gf)	39.90

To Accompany

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