

ENTRÉE

SOUP OF THE DAY \$14

PANKO CRUMBED SCALLOPS togarashi egg noodle, zucchini, ginger butter sauce \$21

AIR DRIED WAGYU BEEF BRESAOLA

golden syrup and black pepper peaches, pickled chilli, red radish, green oak lettuce, lemon olive oil (gf) \$18.50

THREE CHEESE FONDUE

crudites vegetables, smoked tomato relish, cucumber and garlic (gf/v) \$15.00

MEDITERRANEAN VEGETABLE AND TOMATO TIAN

basil, toasted pine nuts, micro herb salad, herb oil (gf/vg) \$9.50

SAFFRON PAELLA

mussels, prawns, chorizo and vegetables, saffron and potato rouille, tomato oil (gf) \$17.00

MAIN COURSE

PAN-FRIED LAMB'S FRY

bacon and onion, seasonal vegetables, creamy mashed potato, onion gravy (gf) \$29.50

250G BLACK ANGUS GRAIN FED SIRLOIN STEAK MB3+

beer battered fries, fried onion rings mushroom or peppercorn sauce (gfo) \$49

SLOW ROASTED PORK BELLY

baked baby apples, celeriac puree, carrots and asparagus, pea and lime sauce (gf) \$45

HOUSE SMOKED GOLD BAND SNAPPER FILLET

pearl barley risotto, celeriac puree, melted leeks, red wine butter sauce (gf) \$43

CHICKEN SUPREME TIKKA MASALA

pumpkin and lentil dhal, green beans and garlic, sour cream raita (gf) \$26

ROASTED HARISSA CAULIFLOWER

portobello mushroom, dukka, hummus, pomegranate and fresh lime (vg/df) \$21

Sides

Seasonal vegetables	\$10.00
Creamy mashed potatoes	\$7.00
Beer battered fries	\$7.00
Shoestring fries	\$7.00

DESSERT

ALMOND SABLE MILLE-FEUILLE

raspberries, pistachio crème patissiere, Chantilly cream, shaved chocolate \$17.50

TORCHED APEROL SPRITZ ZABAGLIONE fresh fruit and berries, lemon mascarpone, flowers (gf) \$17.50

BANOFFEE CARAMEL AND BANANA MOUSSE chocolate dome, banana praline, micro herbs (gf) \$15.50

AUSTRALIAN CHEESE PLATE quince paste, grapes, pear, crackers (gfo) \$22