



## ENTRÉE

### SOUP OF THE DAY

with fresh baked bread roll \$14  
*Cester Camillo Prosecco Extra Dry*

### PULLED CONFIT DUCK LEG

cassoulet, spicy pork sausage,  
toasted breadcrumbs, baguette (gfo, df) \$22  
*Opawa Pinot Noir*

### AUTUMN BEETROOT

roasted, pickled and crisps, walnut crumble,  
melted fetta, green herb oil (vgo) \$18  
*Sidewood Pinot Grigio*

### OLIVE OIL POACHED SALMON

potato velouté, fried leek, pea puree (I), (gf) \$23  
*Veuve d'Argent Blanc de Blanc Brut*

### CHAR-GRILLED KING OYSTER MUSHROOM

udon noodle, shitake, eschalot, chilli, beef broth (gf, df) \$18  
*Chaffey Bros Not Your Grandma's Rosé*

### SCOTCH BROTH LAMB SHANK TERRINE

pearl barley, carrots and garlic, smoked tomato relish,  
house made suet dumpling bread \$21  
*Chaffey Bros Tripelpunkt Riesling*

- gf–gluten free ● gfo–gf option ● v–vegetarian ● vo–v option
- vg–vegan ● vgo–vg option ● df–dairy free ● dfo–dairy free option
- A–Australian ● I–Imported ● M–Mixed

## MAIN COURSE

### PAN-FRIED ATLANTIC SALMON

brandy cream, braised cabbage, broccolini and tarragon (I), (gf) \$39

*Vasse Felix Filius Classic Day White*

### OVERNIGHT ROASTED PORK BELLY

white beans and Brussels sprouts, orange syrup,  
currants and buttered carrots (gf, dfo) \$41

*Alamos Malbec*

### SLOW COOKED RAS EL HANOUT LAMB SHOULDER

pickled kohlrabi, date chutney, cauliflower puree (gf) \$41

*Travellers Shiraz Viognier*

### CARAMELISED ONION AND BLUE LENTIL "SHEPHERD'S PIE"

olive oil mashed potato, autumn vegetables (gf, vg) \$27

*Montepulciano d'Abruzzo Fattoria San Lorenzo*

### CHICKEN BALLOTINE

truffle mousse and kale, baby beetroot, braised fennel,  
pumpkin puree, sweetcorn sauce (gf) \$38

*Famille Hugel Gentil*

### WILD MUSHROOM RISOTTO

porcini cream, thyme oil, rocket, tempura enoki (gf, v) \$27

*Travellers Chardonnay*

### 300G KILCOY BLACK ANGUS SIRLOIN STEAK

150 day grain fed, bearnaise sauce, Café de Paris butter (gf, dfo) \$51

*Pezat Bordeaux Supérieur*

## SIDES

Crispy French fries (gfo)	\$7.00
Duck fat roasted potatoes (gf, df)	\$12.00
Creamy buttered mashed potato (gf)	\$8.00
Seasonal vegetables (gf, dfo)	\$12.00
Creamed spinach, bacon and onion (gf)	\$12.00

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## DESSERT

### STEAMED FIG AND WALNUT PUDDING

butterscotch sauce, lemon sour cream \$18

*Penfolds Rare Tawny Grandfather 2010*

### CHOCOLATE AND PISTACHIO TART

fresh berries, pistachio crumble \$18

*Primo Estate Joseph Riesling Botrytis*

### PEACH MELBA

charred peaches, pickled raspberries, raspberry coulis,  
glazed meringue, vanilla bean ice cream (gf, dfo) \$18

*Cester Camillo Prosecco Extra Dry*

### CHERRY TIRAMISU

blackberry and Kirsch mascarpone,  
chocolate twigs, micro herbs (gf) \$18

*Primo Estate Joseph Riesling Botrytis*

### SELECTION OF CHEESE

served with grapes, crackers and quince paste (gfo) \$26

*Muscat Classic Morris*

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