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## dinner menu

### bread

Crusty ciabatta with dukkah, balsamic & lemon infused hunter olive oil	\$7.50
wasabi oil, sea salt & caramelised balsamic	\$7.50
Estate made chilli corn bread with chive sour cream and sweet chilli jam	\$6.50

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### soup of the day

\$15.00

Please ask your host for today's selection

### entrée

\$19.50

Pan seared double smoked spec with sweet braised pickled fennel red wine reduction and petite cress  
Garlic and lemon thyme poached North Queensland king prawn, with grilled hervey bay scallop in a saffron broth  
Plump deboned quail on a salad of Spanish onion, green apple and wild rocket dressed with Binnorie marinated fetta  
Three mushroom ravioli with wilted baby spinach, chive and black truffle butter and soft poached egg  
Deep sea scallops on sautéed sea asparagus and garlic shoots with an eastern based soy glaze

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### main courses

Aromatic chai style twice baked duck on caramelized leek, gruyere cheese tartlet with chess nut cream and sweet orange glaze	\$34.00
Slow braised beef cheeks in hunter valley Shiraz with roast potato and garlic mash, golden fried onion rings and shavings of grana	\$36.00
Wood fired pork outlet on sticky red cabbage with prosciutto wrapped pear and seeded mustard sherry sauce	\$34.00
Medallions of peppered venison served rare on a ragout of Australian blue lentils with broccolini polonaise and red wine jus	\$35.50
Moroccan pan roasted spatchcock with preserved lemon & sage, kipfler potatoes, green beans, balsamic pan juices & tomato, Labna salsa	\$34.00
Milk fed veal back strap wrapped in prosciutto on fried semolina and parmesan gnocchi with red wine marinated kalamatta olives and sweet thyme jus	\$35.00

### Fish of the day

Market fresh fish, our seafood is delivered daily from the market. Priced daily

### Sides – designed for two to share

baby spinach and green apple with toasted walnuts and fetta dressing	\$7.00
garden salad of mesclun leaves	\$6.00
vegetables tossed with shredded preserved lemon, cracked pepper & butter	\$7.00
assorted Asian greens	\$7.00

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### dessert menu

\$15.50

Zesty citrus, coconut cream Panna cotta with a strawberry and candied pineapple salsa, delicate mint syrup and filo wafer  
Warm cinnamon dusted churros with a potted rich Belgium chocolate fondue and garden fresh strawberries  
Sweet baked ricotta amongst a compote of berries and a vanilla infused vintage port reduction  
Coconut and sago pudding with lime and rice wine macerated lychees and sweet pickled ginger  
Roasted peach & cinnamon apple crumble with a raspberry, strawberry shot & almond wafers  
Four scoops of pure gelato or sorbet with crispy almond wafers

### three hand selected cheeses

\$18.50

Dried apricots, figs, muscatels, pistachios, walnuts, poached fruit & estate made lavosh

Please inform the restaurant supervisor if you have any allergies or special eating requirements

Please note, a minimum of two courses will be charged on Friday & Saturday evenings - 10% Surcharge Public Holidays