

a la carte

bread	\$7.00
Oven baked ciabatta with either Dukkah, balsamic & lemon infused Pukara olive oil; or Estate made herb & garlic olive oil with local kalamata olives Toasted parmesan and kalamata vienna with confit of garlic and extra virgin olive oil	
entrée	
Almond and walnut crumbed lamb brains with a mixed leaf salad, Pokolbin farmed honey and seeded mustard aioli	\$17.00
Sashimi yellow fin tuna with green bean and rocket salad finished with a crispy baby caper dressing	\$17.00
Roasted chicken terrine of kipfler potatoes, pesto, sage, garlic; wrapped in prosciutto with a green tomato relish, mustard cream and petite raddish salad	\$15.50
Tom ka gung, a traditional spicy coconut and king prawn broth with shredded lemongrass, corriander and galangal	\$18.00
Pan seared scallops on fried haloumi with a confit tomato and fresh basil salsa finished with 10 year old balsamic	\$17.00
Little roast pork pie in flaky pastry on red wine jus with caramelised onion and sweet potato shards	\$17.50
main courses	
Confit and pan roasted duck on creamy colcannon with sweet red currant jus	\$35.00
Pan seared Atlantic salmon on a mille feuille of garlic slipper lobster with a cream corn chowder	\$34.00
Braised pork belly infused with Thai herbs & spices, ginger and caramelised onions on a bed of sautéed cavlo nero, bok choy & steamed broccolini	\$29.00
Caramelised lamb shanks braised in a winter vegetable ragout on a potato and eschallot mash with shards of kumera	\$35.00
Nulkaba farm quail with a duck liver and thyme farce served with sweet potato pancakes and oven roasted prosciutto wrapped asparagus	\$30.00
Fillet of grain fed beef on a potato, chive and cracked pepper rosti with pan roasted swiss brown mushrooms and béarnaise sauce	\$35.00
side dishes	
Baby spinach and green apple salad with toasted walnuts and fetta dressing	\$7.00
Steamed broccolini and baby carrots tossed in walnut oil and cracked pepper	\$7.00
Wood fired chat potatoes in duck lard with sea salt, rosemary and thyme	\$7.00
desserts	
Red wine and saffron poached William pear with honey mascarpone and brandy snap shards	\$13.00
Warm cinnamon dusted churros with a potted rich Belgium chocolate fondue and garden fresh strawberries	\$14.00
Honey brulee with shards of honeycomb and double chocolate fudge gelato	\$15.50
Vanillia bean panna cotta with a sweet kumquat centre served with candy balsamic and vanilla tuile	\$13.00
Frozen black forest pudding of rich Belguim chocolate with a citrus basil infused berry compote and clotted cream	\$19.00
A selection of imported and local cheeses with shards of lavosh, toasted sourdough and quince jelly	\$19.50

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

Please note, a minimum of two courses are required on Friday & Saturday evenings

10% Surcharge Sundays - 15% Surcharge Public Holidays