

ENTRÉE MAINS DUCK PROSCIUTTO 23 CHARGRILLED BEEF 42 EYE FILLET 250GR With Fig, Baby Leaves and Vincotto With Garlic and Rosemary Crushed Chats, SEARED PROSCIUTTO 24 Charred Baby Onion, Watercress and Aragula WRAPPED SCALLOP with Bone Marrow and Earl Grey Jus With Cauliflower Puree and Caper Raisin Vinaigrette POACHED LAMB LOIN 38 GRILLED KANGAROO LOIN 23 With Basil Mousse, Sweet Potato Fondant, Crushed Peas, Whipped Binorrie Fetta and Pomegranate Jus With Tanami Desert Spice, Native Leaves and Lilly Pilly Jelly CHICKEN SUPREME 3 5 SLOW COOKED PORK BELLY 22 With Pommes Anna, Salad of Endives, Crispy Pancetta, Capers and a Chardonnay Jus With Soubise, Apple, Walnut and Fennel Salad WILD CAUGHT KINGFISH 39 SUMMER GARDEN V 21 Dusted with Desert Spices, White Bean Puree, Saltbush, Baby Vegetables, Caramelized Eschallot Jam, Coorong Ice Plant, Warrigal Greens, Karkalla Ash Chevre and Olive Dust and a Citrus Beurre Blanc CAULIFLOWER STEAK V SIDES 24 With Plumped Raisins, Goat Cheese, Pine Nuts, Black Garlic Aioli and Garden Leaves CHIPS 10 Served with Truffle and Parmesan ROMAINE SALAD V 10 Romaine Lettuce, Crisp Pancetta with Croutons and Blue Moon Mayo ROQUETTE SALAD v 10 Roquette, Pear, Pecorino, Candied Walnut Salad

We wish to acknowledge the Wonnarua people and pay our respects to Elders past, present and emerging

Gluten free and vegetarian options available. Please notify staff of any allergies or intolerances.

with Balsamic Glaze and Pukara Premium Olive Oil

10% surcharge applies on public holidays. Please note Discount do not apply in conjunction with other promotions.





DESSERT

LEMON MEKINGUE	10
Lemon Curd, Sablé, Meringue and Limoncello Gel with Whipped Mascarpone	
COCONUT PANNACOTTA v, DF, GF With Cocoa Nibs, Tropical Fruits and Lace Tuille	16
PARADISE PEARS Poached In Framboise served with Gingerbread and Cinnamon Myrtle Anglaise	16
DARK CHOCOLATE TART With Hazel Nut Praline served with Milk Ice Cream	18

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