

Menu

STARTERS

KOREAN CHILLI AND LIME
LOTUS ROOT CHIPS (gf) \$8

WARM OLIVES, GOATS CHEESE,
CRACKERS (gf) \$12

FRESH BAKED SOUR DOUGH,
OLIVE OIL, BALSAMIC AND BUTTER \$12

ENTREES

CHICKEN SAN CHOY BOW \$22
baby cos, water chestnuts, fried shallots (df)

PEA AND MINT CROQUETTES \$22
beetroot puree, rocket (Vegan)

HOUSE BATTERED FLATHEAD \$24
SOFT TORTILLA
crunchy lettuce, avocado, tomato, chilli,
coriander salsa (gf/df)

WILD BRUMBY GIN & \$25
BEETROOT CURED KINGFISH
seaweed salad, pickled radish, black sesame
soy dressing (gf/df)

LAMB CUTLETS \$28
pearl cous cous, ras el hanout yoghurt,
fresh mint, pomegranate salsa

gf - Gluten Free
gfr - Gluten Free on Request
df - Dairy Free
V - Vegetarian

Menu

MAINS

HOUSEMADE GNOCCHI \$36
spinach, air dried heirloom tomato,
parmesan (Vegan on request)

PRAWN CASAREECE \$38
fresh chilli, fresh basil and tomato garlic
sauce

BBQ KOREAN CHICKEN MARYLAND \$40
bok choy, crushed potato, sweet spiced
chicken jus (df)

PROSCUITTO WRAPPED PORK FILLET \$40
grilled mango, green beans, kipfler potato,
red currant glaze (gf)

CRISP SKINNED DUCK BREAST \$42
grilled asparagus, kipfler potato,
cherry glaze (gf)

FISH OF THE DAY \$42

CATTLEMAN'S STEAK \$45
fries, cafe du paris butter, mustard jus (gf)

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Menu

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SIDES

GARDEN SALAD \$15
lemon & honey dressing (gf/df)

FRIES \$15
truffle aioli (gf)

MARKET FRESH VEGETABLES \$16
olive oil (gf/df)

KIPFLER POTATOES \$16
butter (gf)

CAESAR SALAD \$16
anchovy dressing, crisp bacon, croutons,
shaved parmesan

DESSERTS

all \$16

VANILLA PANNACOTTA
saffron anglaise, raspberry caviar (gf)

DARK CHOCOLATE BROWNIE
cranberry and rum truffle,
milk chocolate sauce, vanilla ice cream

PAVLOVA STRAWBERRY STACK
passionfruit, whipped cream (gf)

LEMON PIE
butter toffee sauce, coconut ice cream

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