

Menu

ENTREES

FRESH BAKED RYE SOUR DOUGH \$13
pepe sayer butter, dukkah, EVO (V)

SOUP OF THE DAY \$17
slice of rye sour dough

SAFFRON RISOTTO \$24
asparagus, tomato & basil salsa, parmesan (gf)

CRISP SOFT-SHELL CRAB \$26
green mango salad, fried noodles, Singapore sauce (gf)

GARLIC CHICKEN TENDERLOINS \$26
panzanella, citrus dressing (df)

PAN FRIED SCALLOPS \$28
vanilla & cauliflower puree, crisp proscuitto, basil oil, pomegranate (gf)

TANDOORI SPICED LAMB CUTLETS \$28
tumeric potato, onion pickle, mint yoghurt dressing

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

Menu

MAINS

VEGETABLE HOTPOT \$36
*light spiced vegetable & chickpeas,
tomato & taleggio cheese puff pastry top (V)*

CONFIT DUCK LEGS \$40
french bean cassoulet, port wine jus

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

LOBSTER & CRAB RAVIOLI \$42
*spinach, creamy tomato & tarragon sauce,
truffle pecorino*

SLOW BRAISED LAMB SHANKS \$42
potato mash, green peas, mint sauce (gf)

FISH OF THE DAY \$42

FROM THE GRILL

*served with duck fat roasted potato, broccolini & port wine jus.
Gluten Free & Dairy Free.*

300gm PORK CUTLET \$42

200gm JINDABYNE VENISON LOIN STEAK \$45

180gm BEEF TENDERLOIN \$45

250gm RIBEYE FILLET \$47

400gm WAGYU RUMP STEAK \$49

1.2kg TOMAHAWK STEAK (to share) \$120

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SIDES

all \$17

GARDEN SALAD

lemon & mustard dressing (gf/df)

DUCK FAT FRIED POTATOES

(gf/df)

FRIES

truffle aioli

MARKET FRESH VEGETABLES

(gf/df)

DESSERTS

DEEP FRIED ICE CREAM

\$16

passionfruit coulis

LAYERED BANOFFEE PIE

\$18

kahlua cream, rich caramel, meringue dust

RASPBERRY & CHOCOLATE PUDDING

\$18

hot chocolate sauce, vanilla ice cream

CHEESE PLATE

\$24

*three local and international cheeses, quince
paste, dried figs, falwasser crackers*

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