Main Menu

To start

Fresh Baked Rye Bread 14
w/ Fresh Butter & Great Southern
Truffle Scented Olive Oil

Australian Natives Spiced Flat Bread 17
w/ Whipped Lemon Myrtle Fetta

A Surcharge of 10 % Applies on Weekends and 20% on Public Holidays.
Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer.

*not available for Take Away

Entrees

Braised Pork Belly 23
w/ Edamame Puree, Pork Skin
Crumble, Dark Soy & Ginger Glaze

Queensland Tiger Prawns 25
w/ Cucumber and Mango Slaw &
Saffron Aioli (A)

Smoked Lamb Backstrap 25
w/ Beetroot Puree, Spinach & Mint Oil

Tasmanian Smoked Salmon 24
w/ Potato Rosti, Avocado, Horseradish
& Dill Hollandaise (A)*

Moroccan Spiced Cauliflower 22
w/ Hommus, Coriander & Sumac
Yoghurt Dressing

Seafood Origin: A = Australia I = Imported M = Mixed
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Mains

Orecchiette 38
w/ Semi Dried Tomato, Black Olive, Kale, Chilli &
Crumbed Fetta

Crispy Skin Duck Breast 43
w/ Fennel, Orange & Walnut Salad, Straw Potato
& Pinot Jus

Venison Cutlet 49
w/ Kumara Pave, Green Beans, Vine Tomato &
Pepper Berry Jus

Three Mushroom Ravioli 40
w/ Great Southern Black Truffle Cream Sauce,
Spinach & Parmesan

Lemon Myrtle Spiced Chicken Supreme 41
w/ Roast Pumpkin Mash, Warrigal Greens & Jus

Pork Cutlet 43
w/ Polenta Chips, Crisp Basil, Tomato & Adelaide
Hills Blue Cheese Sauce

Butcher's Cut 48
w/ Seasoned Fries, Caramelised Garlic Butter,
Wild Rocket & Beef Jus*

Fish of the Day 45

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Sides

Corn Ribs 15
w/ Bredbo Black Garlic Butter

Market Vegetables 15
w/ Pickled Ginger

Raw Cold Pressed Honey Glazed Carrots 14

Fries 15
w/ Garlic Aioli

Rocket Salad 14
w/ Nashi pear, Toasted Almond, White Balsamic & Parmesan

Edamame Beans 14
w/ Umami Crunchy Chilli Oil

why not try.....

Lemon Sorbet Palette Cleanser 12
(2 serves)

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Desserts

Vanilla Coffee Panna Cotta 15
w/ Creamy Custard Sauce, Amaretti Crumb
pair with
Wild Brumby Butterscotch Schnapps 10

Banana and Nutella Crepes 15
w/ Dulce de Leche, Hokey Pokey Ice Cream

Warm Chocolate and Chilli Cake 15
w/ Chocolate Sauce, Chocolate Gelati & Raspberries
pair with
Wild Brumby Devil's Tounge Schnapps 10

Pavlova 15
w/ Fresh Strawberry and Kiwi Salad, Passion Fruit
Coulis, Vanilla Whipped Cream

Persian Orange Almond and Rose Cake 18
w/ Rose Syrup, Sweet Frozen Coconut Yoghurt
pair with
Wild Brumby Pear Williams Schnapps 10

Affogato 18
w/ a shot of Wild Brumby Butterscotch Schnapps,
Kahlua, Tia Maria, Bailey's or Frangelico

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