

RESTAURANT MENU

2 COURSE \$49 PER PERSON | 3 COURSE \$59 PER PERSON

Available Dinner Tuesday and Wednesday

Sample menu only

ARTISAN STONEHEARTH FLATBREAD

spiced eggplant kasundi, olive oil, fresh mint yoghurt / 12

garlic parsley butter, semi dried tomato, spanish onion / 12

spinach coriander basil pesto, olive oil, pecorino, sea salt / 12

STARTERS

dressed gem leaves, spinach, green apple, blue cheese, crouton salad / 16

king prawn cocktail, classic cocktail sauce, lemon / 24

wild mushroom arancini, garlic citrus aioli / 16

pumpkin ravioli, burnt butter, pine nuts, spinach, sage / 18

beetroot variation, feta, pickled onion, radish, hazelnut oil / 18

smoked eel & river trout croquette, soft egg, avruga caviar, micro leaves / 22

MAIN COURSE

moroccan lamb, chick pea pesto, candied onion, pomegranate jus, dukkha / 38

barramundi fillet, heirloom carrots, pumpkin, sour citrus marmalade / 36

ancho chill glazed duck breast, sweet pea veloute, soya beans, parma wafer / 38

black angus steak "frite", café de paris butter, house fries / 36

yearling beef cutlet (300gm), kipfler potatoes, buttered miso mushrooms / 42

berkshire pork, puff crackle, king prawn, parmesan mash, peppercorn jus / 36

VEGETABLE SIDES TO SHARE

house fries, black sea salt, mayonnaise / 9

balsamic honey heirloom carrots, coriander seeds / 12

cauliflower cream, mozzarella melt / 12

broccoli flowerets, almond butter / 12

summer side salad / 9