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## Entrée

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<b>Mini Loaf</b>			<b>\$12.00</b>
<i>Warm pane maggia loaf, compound butters</i>			
<b>Lamb Croquette</b>			<b>\$16.00</b>
<i>Parmesan panko lamb croquette, tomato basil sauce</i>			
<b>Mussel chowder</b>	<small>GFA</small>		<b>\$17.00</b>
<i>Turmeric mussel chowder, garlic bread</i>			
<b>Courgette and haloumi cakes</b>	<small>DFA</small>		<b>\$15.00</b>
<i>Roasted beetroot, harissa yoghurt</i>			
<b>Tasting Platter</b>	<b>For 2-3 \$35.00</b>	<b>For 4-6 \$60.00</b>	
<i>A selection of tasty morsel from the menu</i>			

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## Sides

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<b>Seasonal vegetables, parmesan</b>	<b>\$7.00</b>
<b>Home cut fries, aioli</b>	<b>\$8.00</b>
<b>Green salad</b>	<b>\$6.00</b>
<b>Potato Mushroom Gratin</b>	<b>\$8.00</b>



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## Mains

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<b>Herb Crusted Lamb Rack</b> GFA, DF			<b>\$39.50</b>
<i>Lamb croquette, honey pumpkin puree, leeks, fondant potato, rosemary jus</i>			
<b>Fried Chicken Burger</b> DFA			<b>\$26.50</b>
<i>Home cut fries, shredded lettuce, bacon jam, mozzarella, gravy mayo</i>			
<b>Dry Aged Rib Eye</b> GF, DFA			<b>\$39.00</b>
<i>Citrus carrot puree, mushroom potato gratin, courgette, broccolini, fermented jus</i>			
<b>Apple Cider Glazed Pork Belly</b> GF, DFA			<b>\$32.00</b>
<i>Chickpea &amp; chorizo cassoulet, celeriac puree, crackling, apple cider jus</i>			
<b>Venison Loin</b> GF			<b>\$36.00</b>
<i>Gnocchi, red cabbage, celeriac, broccolini, red wine jus</i>			
<b>Battered Blue Cod</b>	<b>Small</b>	<b>\$25.00</b>	<b>\$35.00</b>
<i>Triple cooked agria fries, tartare, slaw, char grilled lemon</i>			
<b>Plum And Miso Salmon</b> GF, DFA			<b>\$35.00</b>
<i>Fondant potato, edamame, lemongrass broth, green curry foam</i>			
<b>Braised Beef Cheek</b>			<b>\$35.50</b>
<i>Beef cheek pithivier, roasted shallots, orange braised fennel, braised reduction</i>			
<b>Vegetarian Gnocchi</b> GF, DF			<b>\$24.50</b>
<i>Mozzarella, beetroot, pumpkin puree, orange fennel</i>			



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## DESSERT MENU

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**Lemon thyme & blackberry Steam pudding \$15.00**

*Crème anglaise, salted caramel chocolate butter, blackberries*

**Black forest Cheesecake \$17.50**

*Plum and crème fraiche ice cream, cherry compote*

**Honey Roasted Pear \$16.00**

*Raspberry butter sauce, vanilla mascarpone, crème anglaise*

**Trio of Sorbet \$16.00**

*Please ask for today's flavours (GF, DF)*