



Entrées

Tempura Style Soft Shell Crab

Tossed in a black pepper and curry leaf sauce served with a fresh fruit Salsa

\$18

Wild Caught Seared Scallops (gf)

Spiced butternut pumpkin Puree, fresh spinach, green apple and fried shallots

\$18

Twice Cooked Pork Belly

Asian salad, spiced caramel sauce and crispy noodles

\$17

House made Charcuterie

A constantly changing selection of terrines, pates, sausage and more served with accompaniments (please ask waitress for details)

Soup De Jour

Served with toasted bread (gf bread available)

\$14

Sides

Green Vegetables

Small (\$7) Large (\$9)

Creamy Roasted Desiree Mash Potatoes

Small (\$7) Large (\$10)

Truffled Mash

Small (\$10) Large (\$15)

Garden Salad

Small (\$9) Large (\$12)



Mains

Market Fish

(Please ask waitress for details)

Serrano wrapped bush spiced lamb Rump (gf)

Roasted baby vegetables, feta and mint salsa verde

(\$36)

Traditional slow braised Osso Bucco (gf)

Creamy polenta and gremolata

(\$32)

Pan seared Chicken Supreme (gf)

Stuffed with bocconcini and sundried tomato, on a bed of crushed new potatoes with a light pesto cream sauce

(\$30)

Chargrilled Certified Australian Angus Beef (gf)

Produced in Australia to exacting specifications. Our chefs advise that the steak be cooked no further than medium to ensure maximum flavour & tenderness.

Char Grilled Striploin Steak (\$30)

Char Grilled Scotch Fillet (\$35)

Char Grilled Eye Fillet (\$40)

All served with Truffled Mash & mushroom ragout

With your choice of:

Red Wine Jus,

Bernaise Sauce or

Mustard Selection (English: hot or mild, Dijon, seeded)



Desserts

Deconstructed Lemon Tart (\$17)

Candied lemon and thyme

Cookies and Cream Cheesecake (\$17)

White chocolate mousse and dark chocolate Ganache

Warm Chocolate Pudding (\$16)

Chocolate soil, raspberry sherbet and sorbet

Blueberry Parfait (\$18) (gf)

Poached pear, strawberry jelly, passionfruit and house made honeycomb

Croissant Bread and Butter Pudding (\$15)

Served with vanilla ice cream

COFFEE or TEA (\$5)

Barista Coffee – Your choice of:

Cappuccino, Flat White, Latte, Mocha, Short Black, Long Black

Affogato (\$12)

Dessert Wines

Cassegrain Noble Cuvee – Port Macquarie, NSW	9	35
Heggies Botrytis Riesling – Eden Valley, SA		45
Yalumba Hand Picked Botrytis Viognier – Wrattenbully, SA		45