

## **Small Plates**

House made flatbread, Mount Zero olives, honey rosemary goats cheese, pesto oil	8
Soup of the day	10.5
Mushroom arancini with smoked truffle aioli, parmesan	12.5
Tempura prawns. Wasabi mayo, pickled ginger dipping	16
Seared scallops. Lemongrass, greens and coconut broth	16
Fried calamari. Hazelnuts, sumac salt, lemon, smoked aioli	16
Warm roasted pumpkin and radicchio salad. Candied pecans, honey truffle vinaigrette, goats cheese	14

## **Sides (for two or more)**

Sea salt and rosemary potatoes	8
Cucumber, alfalfa salad, herbs, spiced yoghurt	9
Honey roasted carrots, seeds, goats cheese	8
Slow roasted cauliflower, spiced yoghurt, herbs	8
Salt & vinegar parsnip fries, baby capers, parmesan	8
Hand cut chips, truffle salt, smoked aioli	9

**Allergies: Please advise wait staff so we can modify your dish accordingly**



## **Main**

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Wild mushroom gnocchi. Burnt sage butter, truffle oil, asparagus, lemon, Pinenuts, goat cheese	29
Market fish. Viennoise crust, tomato, basil, cucumber, anchovie and crouton salad, salsa verde	33
Honey rosemary lamb rump. Mint & pea puree, warm roast veg salad, jus	35
Twice cooked pork belly. Pickled green papaya salad, herbs, bean shoots, chilli jam, peanut praline	34
Eye fillet of beef. Truffled hand cut chips, rocket & radicchio salad, red wine jus Add walnut & blue cheese gratin 3	42
Crispy skin masterstock poached duck. Asian mushroom ragout, crisp snow pea salad	35
Roast carrots. Ancient grains, roasted nuts, harissa, seeds, spinach	28

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## Dessert

Soft centred chocolate pudding, vanilla ice-cream, berry compote	16
Strawberry & vanilla mascarpone mille feuille, pistachio wafers, strawberry sorbet	15
White chocolate brulee with orange blossom, nougat ice cream	15
Brown sugar pav, passionfruit, Chantilly cream, burnt honey & rosemary ice cream	11

Cheese Plate, fresh fruit, Lavosh crackers and nuts

One Cheese	16
Two Cheese	21
Three Cheese	27

Selection of cakes – Ask wait staff

### *Kids Menu - \$13.50*

Panko crumbed chicken tenderloins with fries and salad  
Calamari with fries and salad  
Kids steak with fries and choice of salad or vegetables  
Cheese Burger and chips

All prices include GST

