

To Start

<i>HOUSE MARINATED OLIVES</i>	<i>7</i>
<i>ITALIAN PROSCIUTTO (50 GRAMS)</i>	<i>18</i>
<i>ITALIAN SALAMI (50 GRAMS)</i>	<i>13</i>
<i>ITALIAN ANCHOVIES WITH LIGHTLY TOASTED HOUSE BAKED BREAD</i>	<i>8</i>
<i>CHEESE BOARD</i> <i>WITH LAVOSH, HOUSE MADE FRUIT BREAD & APPLE JELLY</i>	
<i>1 - CHEESE</i>	<i>13</i>
<i>2 - CHEESES</i>	<i>18</i>
<i>3 - CHEESES</i>	<i>23</i>
<i>2 COURSES A LA CARTE & GLASS OF WINE</i>	<i>60</i>
<i>3 COURSES A LA CARTE & GLASS OF WINE</i>	<i>75</i>

Entrée

<i>PUMPKIN, SPINACH AND CHICKPEA PASTILLA</i> <i>LEMON YOGHURT, CARROT SALAD, CHARDONNAY DRESSING</i>	<i>16</i>
<i>AGNOLOTTI DAL PLIN</i> <i>VEAL, SPINACH, FIRED SAGE, SHAVED PARMESAN</i>	<i>18</i>
<i>PAN FRIED BUXTON TROUT FILLET</i> <i>ASPARAGUS, TOMATO & OLIVE SALAD, LEMON DRESSING, SAMPHIRE, AIOLI</i>	<i>17</i>
<i>CHAR GRILLED LOCAL QUAIL</i> <i>CHEMOULA MARINATED, QUINOA, ALMOND AND FETA SALAD</i>	<i>17</i>
<i>FRIED CALAMARI</i> <i>CHORIZO, RED PEPPER & FRIZZE SALAD, CHILLI & LIME YOGHURT DRESSING</i>	<i>18</i>

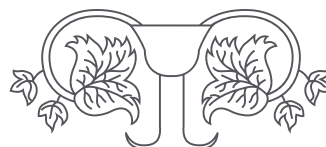


MAIN COURSE

SMOKED BEEF SHORT RIB <i>PARSNIP PUREE, ROAST BABY CARROTS, RED WINE GLAZE</i>	38
PAN FRIED BABY BARRAMUNDI FILLET <i>CELERIAC REMOULADE, ROCKET PESTO</i> <i>~ Our fish is sustainably ocean farmed from Queensland ~</i>	37
PAN ROASTED SPATCHCOCK <i>CRISPY KIPFLER POTATOES, CARAMELIZED ONION, TUSCAN KALE</i> <i>MUSTARD CREAM JUS</i>	36
SAFFRON INFUSED RISOTTO <i>ASPARAGUS, PEAS, BEANS, SPRING ONION AND GRATED PECORINO</i>	34
CHAR GRILLED BEEF PORTERHOUSE <i>ONION PUREE, DAUPHINE POTATO, ASPARAGUS, GREEN PEPPERCORN JUS</i>	38
MOROCCAN LAMB AND LENTIL TAGINE <i>CUCUMBER YOGHURT, CRISP SALAD WITH FRESH HERBS</i>	36

SIDE DISHES

RUSTIC CUT FAT CHIPS <i>ROSEMARY SALT & AIOLI</i>	9
ICEBERG SALAD <i>WITLOF, CHIVES, PICKLE DRESSING</i>	9
SEASONAL GREEN VEGETABLES <i>SAUTÉED WITH BUTTER AND HERBS</i>	9



*D*SSERTS

BLOOD ORANGE SYRUP CAKE <i>SPICED MASCARPONE CREAM, ALMOND BRITTLE</i>	17
CHARDONNAY POACHED PEAR <i>LEMON GEL, GOLDEN RAISIN CRUMBLE, VANILLA LABNE</i>	17
WHITE CHOCOLATE AND KAFFIR LIME CHEESECAKE <i>STRAWBERRY AND BASIL SORBET</i>	17
CHOCOLATE LECHE FRITA <i>CARAMEL SAUCE AND ESPRESSO ICE CREAM</i>	17
ICE CREAM & SORBET TASTING PLATE <i>3 SCOOPS OF ICE CREAM AND SORBET (CHEFS SELECTION)</i>	13
CHEESE BOARD <i>SERVED WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLE JELLY</i>	
1 - CHEESE	13
2 - CHEESES	18
3 - CHEESES	23

*F*OR THE CHILDREN

(2 COURSES AND SOFT DRINK PER CHILD) 25
AVAILABLE FOR CHILDREN UP TO 12 YEARS

MAIN COURSE

CHICKEN NUGGETS WITH CHIPS AND PETIT SALAD
OR
CRUMBED FISH FILLET WITH CHIPS AND PETIT SALAD

DESSERT

VANILLA ICE CREAM WITH CHOCOLATE OR STRAWBERRY TOPPING
OR
CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

