

dinner

share

Garlic Bread 8.50 V
confit garlic and thyme buttered
turkish bread

House Olives 12.50 V

Antipasto Platter 24.50 V
selection of grilled and marinated
vegetables with pesto, persian feta,
olives, grissini and crackers

Charcuterie Platter 31.50
selection of cured and smoked
meats with pickles and breads

Ocean Trout Platter 31.50
house cured ocean trout with labnah,
rocket, fennel apple salad, sourdough

available from 5.00pm

entree

Malaysian Satay Chicken Skewers 16.50
with cucumber and mint

Shitake and Leek Spring Rolls 17.50 V
kaffir lime and chilli sauce

Warm Heirloom Beetroot Salad 18.50 V
blue cheese, frisee and candied walnuts

Tempura Soft Shell Crab 18.50
pear, coconut, tamarind, and watercress

Kingfish Ceviche 19.50
wasabi mayo, radish, dill and ruby grapefruit

main

Linguine Pasta 32.50
red wine braised chorizo, squid, linguini, tomato and thyme

Porcini Risotto 32.50 V
wild mushroom, rosemary, parmesan and crème fraiche

Crispy Skinned Salmon Fillet 32.50
artichoke, eggplant, tomato and red capsicum chermoula

Braised Beef Cheek 35.50
eschallot, swiss browns, speck and potato puree

Slow Roasted Lamb Rump 36.50
grilled zucchini, green pea tabouleh and spiced jus

Roasted Duck Breast 37.50
vanilla parsnip puree, rhubarb chutney, feta, rocket and juniper jus

sides

Basket of house fries chilli and rosemary salt **7.50**

Steamed Vegetables selection of buttered winter vegetables **10.50**

Side Salad mixed greens and herbs with buffalo mozzarella and croutons **11.50**

Caesar Side Salad cos, bacon, croutons and parmesan **12.50**

dessert

Affogato Frangelico or Baileys chocolate Lux **10.50**

Ice Cream Selection fresh berries and meringue **14.50**

Apple, Coconut and Blackberry Crumble custard and coconut ice-cream **14.50**

White Chocolate Panna Cotta poached rhubarb, strawberries, orange, pistachio **14.50**

Espresso Brulee salted caramel, macadamia and rosemary crumble **14.50**

Chocolate and Mandarin Fondant mandarin jelly and crème anglaise foam **14.50**

Dessert Assiette choose (3) of any of the above, platter style (excludes cheese plate) **35.00**

Cheese Plate selection of Australian cheeses w/ grapes, quince paste and crackers **29.50**

dessert beverages

coffee and tea

- Baby-chino with chocolate and marshmallow **1.00**
- Ristretto, Short Black, Macchiato, Long Black, Iced Long Black **3.50**
- Tea: english breakfast, earl grey **3.90**
- Herb Tea: peppermint, chamomile, jasmine, green, chai **3.90**
- Flat White, Cappuccino, Piccolo **4.00**
- Latte, Chai Latte, Iced Latte **4.00**
- Hot Chocolate **4.00**
- Peppermint Mocha, Mocha, Affogato **4.50**
- Extra Shot, Soy, Lactose Free, Almond Milk, Syrup (vanilla, caramel, hazelnut) **0.50**
- Mug size add **1.00**

dessert beverages

- Port Galway Pipe **8.00**
- Fireball, Amaretto, Baileys **8.50**
- Chocolate Luxe Baileys **9.50**
- Hot Toddy **9.50**
choice of english breakfast or earl grey tea, served black
with either Coruba Rum, Johnnie Walker or Jameson & honey
- Liqueur Coffee **9.50**
choice of Jameson, Kahlua, Tia Maria or
Baileys, long black style with cream
- Mulled Wine **9.50**
brewed Shiraz with star anise, cinnamon, orange
- Cognac Courvoiser VSOP **12.50**
- Single Malt Whisky **12.50**
Laphroaig Islay Single Malt 10yr, Hellyers Single Malt Whisky TAS 10yr,
Glenmorangie Highlands Single Malt, Scotch Whisky 10yr, Chivas Regal 12yr
- Port Penfolds Grandfather **14.50**
- Cognac Hennessy XO **19.50**
- Whisky Flight **19.50**
includes half shots of Laphroaig, Hellyers and Glenmorangie