



## Bar snacks

Chef's spiced nuts (GF)	8
House made duck spring rolls w/ soy dipping sauce	8 ea
Pulled pork tacos w/ cabbage, corn & chipotle mayo	8 ea
Bruschetta w/ roasted peach, goats cheese & pickled onion (2 piece's)	8

## Entrees

Confit chicken & liver terrine, port jelly & cornichons (GF) (DF)	16
Smoked rainbow trout w/ potato, olives & dill	16
Roasted butternut pumpkin, truffle & ricotta tortellini w/ brown butter & sage	16
Sambal scallops baked in banana leaf w/ lychee & herb salad (GF) (DF)	19
Lamb cutlets w/ tomato, capers & white anchovies (GF) (DF)	19

## Mains

Curried cauliflower & quinoa salad w/ tomatoes and yoghurt (GF)	25
BBQ ½ chicken w/ kipfler potatoes, red grapes & watercress, served w/ charcoal lemon (GF) (DF)	29
Baby Barramundi w/ baby beetroots & braised baby octopus (GF) (DF)	29
Roasted pork belly w/ pickled zucchini & sweet red cabbage (GF) (DF)	32

## Steaks served w/ either chips or truffled mash (GF) & mustard butter

250gms Gippsland (VIC) Porterhouse	34
350gms Gippsland (VIC) Black Angus scotch fillet	40
450gms Diamantina (QLD) Wagyu rump	42

## Sides

Chunky hot chips w/ aioli (side or lge) (DF)	6	10
Truffled mash (GF)	8	
Roquette & parmesan salad	8	
Seasonal mixed veg (GF) (DF)	9	

## Dessert

Strawberry pistachio parfait w/ coconut crumble	13	
Chocolate mousse w/ summer berries & chocolate soil	14	
60g or 90g cheese w/ quince paste & house made bread	24	29

(GF) = Gluten Free, (DF) = Dairy Free



Local produce used wherever possible. Menu prepared by Stephen Keech & Roland Phillips. Please ask our staff for GF & vegan options