



Entrées

Cream of cauliflower soup gf v

Cauliflower and aged cheddar soup
with heidi gruyere wontons

16

Goats cheese souffle v

Twice baked souffle with goats' cheese and confit leek
hazelnuts, apple and cress

18

English style fish cake

Panko crumbed fishcake with daikon pickle
straw mushrooms, seasoned seaweed, black sesame
and wasabi cream

18

Free range marinated quail

Grilled soy and ginger quail served with
spiced pear chutney and Asian greens

22



Mains

Salt and Pepper Tofu v 28

Organic silken tofu with Szechuan pickle
sweet potato puree, baby herbs, ginger and shallots

Prime beef pot pie 30

Grass fed beef, barley and root vegetables with
mustard cream and seasonal greens

Herb marinated and corn-fed chicken gf 30

Roasted marinated chicken with green sauce
smashed butternut pumpkin, charred broccolini, verjuice and dukkah

Sides

Roasted mushrooms gf v 10

Roasted mushrooms with baby spinach and goats' cheese

Pan fried brussel sprouts gf v 10

Brussel sprouts with crispy bacon and lemon dukkah

Roasted baby potatoes gf v 10

With pancetta butter, lemon, mint and parmesan

Seasonal vegetables gf v 10

Seasonal vegetables with herb butter
and lemon dukkah



Mains

Signature Dishes

Pekin duck a l'orange gf

Classic French preparation of duck leg and breast cooked two ways, topped with a l'orange sauce and duck glaze accompanied with seasonal vegetables and potato puree

44

Fresh Atlantic Salmon gf

Crispy skin Tasmanian salmon with braised mustard leeks shiitake mushrooms and wild caught Atlantic scallops served with a red wine sauce

44

Rack of New England lamb gf

Four point rack of local lamb over roasted with rosemary garlic and a sweet herb crust finished with a minted jus accompanied with seasonal vegetables and potato puree

46

Certified Australian black angus beef gf

Premium grade eye fillet

Our Chef prepares the butt of the eye fillet then char grills it to your liking served with red wine peppercorn jus accompanied with seasonal vegetables and potato puree

46



Light Meals

Fish and chips

Deep friend tempura fish with chips lemon
and seasonal salad

22

Chicken tenderloins

Chicken tenders lightly crumbed pan friend
served with chips and seasonal salad

22

Chips

Bowl or chips tossed with rosemary and seas salt

7

Ice cream sundae

Vanilla ice cream sundae layered with
preparations of chocolate

10



Desserts

Classic crumble v 16

Toffee apple & pecan crumble
served with double cream & vanilla bean ice-cream

Iced raspberry parfait gf v 18

Served with black sugar syrup
fresh raspberries and roasted walnuts

Mango and lime delight gf v 18

Mango sorbet with lime curd, macadamia and
coconut granola, fresh mango and crushed meringue

Affogato v gf 17

Frangelico, ice cream and an espresso sot with
house made petit fours

Dessert Wines

Tempus Two Botrytis Semillon Pokolbin NSW 250ml	30
Heggies Botrytis Riesling, Eden Valley SA 375ml	10 45
Yalumba Hand Picked Botytris Vognier SA 375ml	45