

DINNER

BREADS

Turkish Bread w/ Miso Butter, Sliced Onion & Smoked Cheddar (V)	12.5
Charred Flat Bread w/ Beetroot & Yoghurt Hummus (V)	12.5
Sourdough w/ Sundried Tomato, Garlic Mayo & Dukkha (V)	12.5

TO START

Sydney Rock Oysters (GF/LF)	
Natural w/ Fresh Lime 3.9ea w/ Mignonette Dressing 4.2ea w/ Mango & Chilli Salsa 4.4ea Kilpatrick 4.9ea	
Confit Duck Spring Rolls (2) w/ Hoisin Sauce (LF)	10.5
Extra Spring Roll	5
Pan Seared Scallops w/ Mango Salsa & Onion Masala (3) (GF)	17.5
Sambal Fried Chicken Loin w/ Spicy Red Cabbage & Ranch Dressing (GF)	17.5
Mushroom & Smoked Cheddar Arancini w/ Truffle Aioli (V)	18.5
Slow Cooked Pork Belly w/ Pear Jel & Spiced Tomato (GF)	19.5
Thai Basil Prawn Curry w/ Saffron Rice (GF/LF)	19.5
Roasted Zucchini w/ Tomato Chutney, Crumbled Fetta & Herb Vinaigrette (GF/V)	19.5
Soft Shell Crab w/ Asian Slaw, Sweet Soya & Lime (LF)	26.5

MAINS

Potato Gnocchi w/ Mushroom, Truffle Butter & Grana Padano (V)	29.5
Chilli Prawn Linguine w/ Rocket & Grana Padano	29.5
Mango & Almond Chicken Breast w/ Orange Carrot, Bacon & Fruit Reduction (GF)	29.5
Chickpea Masala w/ Curry Sauce, Fried Shallots & Naan (V)	32.5
Slow Braised Beef Cheek w/ Curried Cous Cous, Bacon Bites & Broccolini (GF)	32.5
Lemongrass Infused Coconut Salmon w/ Tumeric, Fennel Puree, Beetroot Relish & Fried Onions (GF)	35.5
Pork Vindaloo w/ Saffron Rice & Naan (GF)	35.5
Seared Duck Breast w/ Braised Red Cabbage, Cinnamon Pear Jel & Red Wine Jus (GF/LF)	35.5
Pan Seared Snapper w/ Savoy Cabbage tossed with Smoked Salmon & Chardonnay Vinaigrette (GF/LF)	36.5
Lamb Loin Chop w/ Eggplant Salsa, Chimichurri & Jus (GF/LF)	39.5
300g Jack Creek's Sirloin w/ Truffle Scented Chat Potato, Broccolini & Jus (GF/LF)	47.5
300g Wagyu Rump Steak Marble Score 8 w/ Truffle Scented Chat Potato, Broccolini & Jus (GF/LF)	49.5

(GF) Gluten Free (V) Vegetarian (LF) Lactose Free
(GF*) Gluten Free Optional when advised

(Whilst we are happy to split your bill, please note a \$1 surcharge will apply per card transaction.)

SIDE DISHES

Potato Chips w/ Roasted Garlic Aioli (LF/V)	Sml 8	Lge 14
Steamed Seasonal Vegetables (GF/V)	Sml 8	Lge 14
Garden Salad w/ Herb Vinaigrette (GF/LF/V)	Sml 8	Lge 14
Carrot, Parsnip & Beetroot Chips w/ Truffle Aioli (GF/LF/V)	Sml 8	Lge 14
Roasted Chat Potatoes w/ Truffle Butter (GF/LF/V)	Sml 8	Lge 14
Buttered Peas & Bacon (GF)	Sml 8	Lge 14

SAUCES & CONDIMENTS

Chimichurri, Gravy, Pepper, Dianne, Mushroom, Horseradish, Aioli, Parmesan, Hommus	3
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LITTLE PEOPLES MENU

15

Available For People Aged Up To 14 Years
All Served With Choice Of Chips Or Steamed Vegetables
& Ice Cream For Dessert

Battered South Coast Flat Head (GF*)

Crispy Coated Chicken Strips (GF*)

Steak Sandwich w/ Bacon, Lettuce & Cheddar Cheese (GF*)

DESSERTS

De Bortoli Noble One Botrytis Semillon	14.5
Trio Of Artisan Gelato (V/GF)	15
White Chocolate Panacotta w/ Berry Jel & Jus (GF)	17
Sticky Date Pudding w/ Butterscotch Sauce & Vanilla Gelato	17
Rhubarb & Banana Payasam w/ Strawberry Gelato	17
Lemongrass Crème Brûlée w/ Biscotti	17
Affogato, Vanilla Bean Ice Cream w/ Espresso & Liqueur Of Your Choice (GF)	18
Chefs Selection Of Artisan Cheeses w/ Accompaniments For 2	34
Extra Scoop Gelati/Ice Cream	3

LIQUEUR COFFEE

15

Australian (Rum) / French (Grand Marnier) / Italian (Amaretto)

Irish (Tullamore Dew) / Jamaican (Tia Maria) / Mexican (Kahlua)

Roman (Galliano) / Parisienne (Brandy)

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