



Entrées

House Made Soup

Classic Cauliflower gf
with prosciutto, cream and parsley

Traditional Pumpkin v gf
with sour cream and chives

12

Deep Fried Camembert v

A lightly crumbed Australian camembert, dusted with
garden herbs, served with pickled onion
and a local relish

14

Twice Cooked Pork Belly

Parsnip puree, crackling dust, vinegar
caramel and duet of apple

18

Wild Caught Seared Scallops gf

Served with a cauliflower puree, crisp ham,
red onion emulsion and petit herb salad

20



Mains

House made Fettuccini v

Sautéed field mushrooms and fresh spinach tossed in a creamy wine sauce with fresh herbs

28

Oven Baked Chicken Roulade gf

Filled with spinach, cheese and a touch of chilli, served with sautéed vegetables and a light Asian sauce

33

Sides

Marinated Field Mushrooms v gf

Roasted field mushrooms with Chef's marinade

6

Roast Pumpkin v gf

Chunks of pumpkin tossed with feta, pine nuts, and fresh herbs

5

Winter Beans v gf

Lightly steamed and seasoned, topped with roasted almonds

5

Moroccan Salad v gf

Warm winter vegetables, with a spiced couscous, rocket and a light yogurt dressing

8



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 served with seasonal vegetables

43

Wild Caught Barramundi

gf on request

Timor Basin Barramundi, pan fried in butter, lemon and dill, served with seasonal accompaniments

42

Certified Australian Angus Beef gf

Premium Grade Eye Fillet

Charred to your liking and served with oven baked potato gratin, a steamed green and red wine peppercorn jus.

43



Children's Options

Fish & Chips

Deep Fried Tempura Fish with chips, steamed veg and lemon

22

Chicken Nuggets

Chicken Nuggets with chips and seasonal greens

18

Chicken Pie

Chicken & Mushroom Ragout served on puff pastry and a seasonal green

22

Chips

Bowl of chips tossed with rosemary and rock salt

6

Ice Cream Sundae

Vanilla ice cream sundae layered with
preparations of chocolate

10



Desserts

Classic Apple and Rhubarb Tartlet v

Apple and rhubarb compote served on a sweet pastry
with house made ice cream

15

Croissant Bread and Butter Pudding v

Filled with soaked fruit and served with vanilla ice cream

15

Belgian Chocolate Parfait v

Dark chocolate and orange with spiced ganache
and citrus curd

17

Affogato gf

Frangelico, ice cream, and an espresso shot with
house made petit for

16

Dessert Wines

Leopardwood Reserve Botrytis Chenin Blanc NSW 375ML 9 35

Tempus Two Botrytis Semillon Pokolbin NSW 250ml 30

Heggies Botrytis Riesling, Eden Valley SA 375ML 45

Yalumba Hand Picked Botrytis Viognier SA 375ML 45