



Entrées

Cream of cauliflower soup 16 gf

Cauliflower and aged cheddar soup
with heidi gruyere wontons

Goats cheese soufflé 18 v

Twice baked soufflé with goats cheese and confit leek
hazelnuts apple and watercress

Braised beef and saffron pasta 22

Six hour slowed cooked ox tail with saffron fettuccine
and char grilled sea scallop salsa

Free range marinated quail 22

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



Mains

Crispy skin pork belly 33 gf

Twice cooked pork belly with house made kimchi
charred prawns and broccolini

Baked jacket potato 28 gf v

Twice cooked Guyra farmed potato with ragout of Glenore
cottage farm mushrooms and horseradish cream

Prime beef potato and coconut pot pie 30

Satay of eye fillet beef and sebago potato
served with seasonal stir fried greens

Chicken and mushroom pie 28

Chicken and mushroom ragout topped with oven baked pastry
served with a puff croute and seasonal vegetables

Sides

Roasted mushrooms 10 gf v

Roasted mushrooms with baby spinach and goats cheese
and marinated fetta

Brussel sprouts 10 gf (v on request)

Brussel sprouts with bacon and lemon dukkha

Winter vegetables 10 gf v

Seasonal winter vegetables with herb butter



Mains

Signature Dishes

Pekin duck a l'orange 44 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

Fresh mid north coast ocean fish 42 gf

Sustainably caught from the mid north coast served with lobster bisque, winter vegetables and baby herb salad

Rack of New England lamb 44 gf

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

Certified Australian black angus beef 46 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



Light Meals

Fish and chips 22

Deep fried tempura fish with chips lemon
and seasonal salad

Chicken tenderloins 22

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

Chips 7

Bowl of chips tossed with rosemary and rock salt

Ice cream sundae 10

Vanilla ice cream sundae layered with
preparations of chocolate



Desserts

Classic crumble 16

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

Honey pana cotta 17 gf

Meredith sheep milk panna cotta with new season quince
glazed in botrytis Semillon

Hot chocolate and lime pudding 17 gf

served with spiced red wine poached pear
and mascarpone

Affogato 17 gf

Frangelico ice cream and an espresso shot 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 Botrytis Viognier SA 375ML 45