



Entrée

Cream of cauliflower soup gf v 16

Cauliflower and aged cheddar soup
with heidi gruyere wontons

Goats cheese souffle v 18

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

English style fish cake 18

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

Mains

Fish and chips 22

Deep fried tempura fish with chips lemon
and seasonal salad

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



Crispy skin pork belly gf 34

Twice cooked pork belly with Atlantic sea scallops
braised king mushroom. pear & apple chutney

Slow cooked lamb shoulder 34

New England lamb shoulder with
roasted baby potatoes, eggplant pickle and sheep milk yoghurt

Sides

Seasonal vegetables gf v 10

Seasonal vegetables with herb butter
and lemon dukkah

Roasted mushrooms gf v 10

Roasted mushrooms with baby spinach and goats' cheese

Desserts

Classic crumble v 16

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

Mango and lime delight gf v 18

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

Iced raspberry parfait gf v 18

Served with black sugar syrup
fresh raspberries and roasted walnuts