



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

Crispy Skin Pork Belly

Twice cooked pork belly with Atlantic sea
scallops, braised king mushroom and
pear chutney

22



Mains

Salt and Pepper Tofu v 28

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

Chicken and Mushroom pot-pie 30

Chicken, mushroom and leek pot-pie
and seasonal greens

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

Tempura Fish and Chips 22

Deep fried tempura fish with chips, lemon
and seasonal salad

Sides

Roasted Mushrooms gf v 10

Roasted mushrooms with baby spinach
and goats' cheese

Fresh Garden Salad gf v 10

Baby cos lettuce with cherry tomatoes
cucumber, capsicum and Spanish onion
tossed with a mustard dressing

Seasonal Vegetables gf v 10

Seasonal vegetables with herb butter
and lemon dukkah

Chips 7

Bowl of chips tossed with
rosemary and sea salt

Children's Portions available

Choice between veg or chips \$15



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



Desserts

Ice cream sundae 10

Vanilla ice cream sundae layered with
preparations of chocolate

Classic crumble 16

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

Panna Cotta 17

Yoghurt Panna Cotta with oven
baked rhubarb and strawberries

Chocolate Indulgence 18

Dark chocolate brownie crumble with white chocolate
mousse, milk chocolate sauce and chocolate gelato

Affogato 17

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 Botytris Vognier SA 375ml		45