



PLEASE NOTE

Due to the current circumstances

The supply of fresh produce

May cause our Menu to vary

From Week to Week

Our evening menu is available
by phoning us on 02 677 22 358

Thank you for your understanding



Entrées

Cream of cauliflower soup 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

Crispy skin pork belly gf 20

Twice cooked pork belly with roasted squash,
baby spinach, pear chutney and sage jus

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 and Spanish onion tossed with a
mustard dressing

Chips 7

Bowl of chips tossed with fresh rosemary and sea salt



Mains

Sri Lankan vegan dahl curry gf v 28

Fragrant dahl curry with roasted baby potatoes,
baked pumpkin baby spinach king mushrooms and crisp kale

Chicken and mushroom pot-pie 30

Chicken, mushroom, and leek pot-pie
and seasonal greens

Russian Beef Stroganoff gf 35

Prime eye fillet with mushrooms, fluffy rice,
parsley, sour cream, and a splash of brandy

Herb marinated and corn-fed chicken gf 30

Roasted marinated chicken with green sauce
baby potatoes, charred broccolini, verjuice and dukkah

Tempura fish and chips 22

Deep fried tempura fish with chips, lemon
and seasonal salad

Children's meals 15

Children's portions available
Choice between vegetables or chips



Signature Dishes

Pekin duck a l'orange gf 48

Classic French preparation of duck leg and breast cooked two ways, topped with a l'orange sauce and duck glaze

Poached Salmon gf 44

Tasmanian salmon poached in white wine and a touch of olive oil with winter vegetables, red onion, tomato, lemon, and fresh dill

Rack of New England lamb gf 48

Four point rack of local lamb over roasted with rosemary garlic and a sweet herb crust finished with a minted jus

Certified Australian black angus beef gf 48

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

All mains are accompanied with potato gratin, roasted truss tomato and seasonal vegetables



Desserts

Ice cream sundae gf 12

Vanilla ice cream sundae layered with preparations of chocolate

Classic crumble 17

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

Panna cotta gf 17

Yoghurt honey panna cotta with summer mixed berries and berry sauce

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 Botrytis Vognier SA 375ml	45