

Entrees

Home-made sourdough bread,
whipped paprika butter
\$8.00

Cream of pumpkin soup,
goat's cheese ice cream, basil oil
\$10.00

Oysters, natural / Kilpatrick / lime granita
\$4.00 each

Moules Mariniere
Fresh Australian mussels cooked in a shallot and white wine sauce served with baked baguette
E: \$18.00 M: \$29.00

Duck liver parfait, toasted sourdough, red onion jam
\$14.00

Inside out chicken wings tossed in a lemon, honey, soy and sesame sauce
\$12.00

Mains

Roasted pork belly, thyme mash potato, sauté spinach, baby carrots and red wine jus
\$28.00

Fish of the day – please ask a member of staff for today's fresh fish
Market Price

Pumpkin, wild mushroom and spinach fettuccine tossed through a roasted tomato sugo sauce
finished
with aged parmesan and basil
\$26.00

Flaked salmon fettuccine tossed through a pesto cream sauce with confit tomatoes and shaved
aged parmesan
\$28.00

Char grilled lemon chicken on cabbage and bacon potato with sauté spinach and pan jus
\$28.00

Flamed Wagyu burger with caramelised onion, blue cheese and tomato relish in a ciabatta burger
bun served with fries and aioli
\$24.00

Barramundi fish and chips in a pale ale beer batter with home-made fat chips, mixed green salad
and tartare sauce
\$26.00

Steaks

Margaret River, WA
400 day grain fed Wagyu rump
\$29.00

Riverine, NSW
120 day grain fed Scotch fillet
\$37.50

Rangers Valley, NSW
300 day grain fed Black Onyx Angus Sirloin
\$42.00

All steaks served with garden salad and
a sauce of your choice of
wild mushroom, red wine jus or pink peppercorn

Side Dishes

Home-made chips served with garlic aioli
\$8.00

Mixed garden salad, lime dressing
\$8.00

Selection of seasonal vegetables
\$10.00

Thyme mash potato
\$8.00

Rosemary roasted chat potatoes
\$8.00

Desserts

Chocolate fondant stuffed with pistachio butter, served with vanilla ice cream
\$12.00

Lemon and lime cheesecake, passionfruit
\$10.00

Affogato, two scoops of vanilla ice cream served with a shot of coffee and Amaretto
liqueur
\$12.00

Coffee and cream crème Brule
\$10.00

Cheese board
(Please ask your server for today's cheese selection)
Market Price