



CHARCUTERIE BOARD

\$28.00

Selection of premium charcuterie cured meats, house pickles, preserves and lavosh

BREADS AND STARTERS

House sourdough, olive oil, aged balsamic
Garlic pizza bread

\$5.50
\$12.00

ENTRÉES

- Mushroom and Thyme pate with char grilled sourdough \$16.00
- Honey roasted garlic cauliflower served with a spicy sake dipping sauce \$15.00
- Salt and pepper local king prawns with a cucumber and green chilli salsa (gf) \$26.00
- Crispy duck spring rolls, Thai dipping sauce \$24.00
- Tasmanian scallops pan fried, pancetta crumb, corn succotash (gf) \$26.00

MAINS

- Pan fried barramundi with zucchini, pistachio & black currant salad, anchovy dressing, potato gratin (gf) \$39.00
- Local king prawns skewered with roasted bell peppers, sourdough, with garlic butter, oven roasted cherry tomato sugo, Jasmine rice and crumbled Danish fetta (gf) \$36.00
- Lamb rump wellington with honey roasted baby carrots and potato royal \$49.00
- Chicken ballotine, filled with spinach, ricotta, served with Paris mash, spinach puree and Roma tomatoe & mushroom ragout (gf) \$36.00
- Slow cooked beef cheek on miso sweet potato mash w/sesame green beans, finished w/shitake teriyaki sauce, with fresh chilli, shallots and crispy ginger \$45.00
- Tagliatelle pasta with mushroom truffe oil and egg yolk topped with rocket and shaved parmesan \$26.00
- 200g ground Angus rump burger w/ Maple caramelized onion, bacon,egg, cheddar cheese, lettuce, tomato & tomato relish on a toasted sourdough roll served with chips \$30.00

FLAME GRILL

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|---------------|-----------|---------|--------------|-----------|---------|
| Angus rump | 400 grams | \$43.00 | Eye fillet | 220 grams | \$48.00 |
| Scotch fillet | 300 grams | \$49.00 | Filet mignon | 220 grams | \$51.00 |

All grills served w/ Potato Gratin and salad (gf, df) or Creamy garlic mash & Sauteed broccolini (gf)

SAUCES

\$4.00

Red wine jus, Mushroom, Pepper, Garlic (gf)

SIDES

\$11.00

Garden salad / Creamy mash / Green veg. / Sweet potato chips Potato gratin / Chips & aioli

DESSERTS

\$16.00

- Sticky date pudding served with butterscotch sauce and vanilla bean ice cream
- Classic crème brulee with crunchy praline and toffee ice cream (gf)
- Caramelised banana mille-feuille with coconut vanilla ice cream with toffee popcorn
- Affogato Espresso, Ice-cream, Frangelico \$18.00

CHEESE

\$28.00

Choose from today's selection, served with house preserves and accompaniments.

- 1 cheese \$12.00
- 2 cheese \$20.00
- 3 cheese \$28.00