



STARTERS

- Sundried tomato focaccia | hummus – 16
French onion soup | parmesan crouton, crusty bread – 24
Poached salmon | leek foam, caviar – 26
Smoked ham hock terrine | piccalilli, parsley and garlic purée – 24
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MAINS

- Murray cod | saffron pearl barley, local mussels – 44
Lamb loin | Jerusalem artichoke, beetroot, lamb jus – 46
Sher Wagu Rump Steak (MS 4-5) | burnt onion, root vegetables, red wine jus – 48
Chicken breast | parsnip, spinach, pumpkin, truffle jus – 40
Potato gnocchi | pumpkin, sage, kale, nut crumb – 26
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CLASSICS

- Crispy calamari | green chilli, coriander, plum sweet & sour sauce – 24
Smoked salmon salad | prawn, quinoa, mixed leaves, lemon dressing – 39
Cheeseburger | beef, bacon, American cheese, house sauce, brioche, rocket, tomato, chips – 28
Beer-battered fish | chips, tartare sauce, lemon – 29
Crispy corn fritter burger | wild rocket, fetta, chilli jam, aioli, brioche, chips – 26
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SIDES

- Broccolini | charcoal dressing, smoked almonds – 16
Heritage carrots | pepitas, red wine & honey – 16
Roasted potatoes | Kipfler, truffle – 18
Chips | herb salt, aioli – 15
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DESSERTS

- Dark chocolate fondant | pistachio ice cream – 18
Sticky date pudding | salted caramel, vanilla ice cream – 18
Affogato | biscotti, ice cream (Frangelico, Kahlua, Baileys, Galliano) – 18