

Entrée

Soup of the day with chargrilled sourdough and herb butter (GS on request)

\$15

Semi dry tomato, olive & mozzarella arancini with rocket & parmesan salad, tomato sugo

\$18

Leek & herb spaghettini with bacon, cream, white wine & shallots

\$17

Grilled half Spatchcock with soft polenta & mushroom ragout (GS)

\$21

Mains

Slow braised lamb shank with roasted baby vegetables, mashed potato and gremolata (GS)

\$37

Pan fried barramundi fillet with steamed bok choy, oyster mushrooms with chilli and coriander, ginger shallot & soy broth (GS & DS)

\$38

Sirloin steak with cheesy baked potato colcannon, buttered sugar snaps & peas, beef jus (GS)

\$39

Pumpkin, asparagus, sage, pine nut & goats cheese risotto (GS)

\$36

Sides

Bowl of paprika & thyme roasted chat potatoes

Steamed green beans & zucchini

Apple, rocket & parmesan salad with balsamic reduction

\$10 Each

Dessert

Apple & rhubarb crumble with honey ice cream

\$18

Plum jam crostata with strawberry, lemon & mint salad, double cream

\$17

Local & international cheese plate with accompaniments and crispbreads (DS on request)

\$25

Chocolate, walnut & date slice with mascarpone cheese

\$18

If you have any food allergies or restrictions, Please ask one of our team members for information