

Entrees

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| Arancini balls mushroom and Manchego cheese arancini with watercress, truffle, onion dip <i>V</i> | 17 |
| Steamed mussels with bacon, garlic, white wine, cream, fresh herbs, grilled focaccia | 17 |
| Ocean trout native spiced cured ocean trout with beetroot crème fraiche, capers, fish roe <i>GF</i> | 18 |
| Roast pork belly with seared scallop, charred brussels sprout, pickled fennel, apple puree <i>GF</i> | 18 |

Mains

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| Sweet potato and ricotta gnocchi sautéed kale, parmesan, sage, garlic butter sauce <i>V</i> | 32 |
| Pan seared Atlantic salmon chargrilled radicchio, maple, apple, walnut <i>GF</i> | 36 |
| Seafood fettucine king prawns, salmon, mussels, crab, garlic, chilli, heirloom tomato, preserved lemon, extra virgin olive oil, fresh basil | 38 |
| Corn fed chicken breast peri peri marinade, buttered greens, broccolini, garlic lemon butter <i>GF</i> | 36 |
| Riverina scotch fillet with hand cut chips, pan charred broccolini, roast garlic butter, red wine jus <i>GF</i> | 38 |

Dairy Free – DF
Gluten Free – GF
Vegetarian – V

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

Executive Chef: **Simon Quick**
Executive Sous Chef: **Dana Chantler**

Sides

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| House baked chargrilled garlic focaccia <i>V</i> | 9 |
| Rocket and parmesan salad with lemon vinaigrette, pine nuts <i>V, DF, GF</i> | 9 |
| Crispy fries with aioli, chilli salt <i>V, DF</i> | 9 |

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Desserts

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| Tiramisu sponge fingers, espresso, mascarpone, Kahlua, cocoa granita | 16 |
| Lemon tart Italian meringue, Greek yogurt sorbet, berry crush | 16 |
| Sticky date pudding with warm butterscotch sauce, crème anglaise, vanilla bean ice cream | 16 |
| Dessert tasting board for two a selection of our desserts to share | 30 |

All prices inclusive of GST. A 1.5% Merchant fee applies to all credit card transactions.
A 10% surcharge applies to public holidays.