



ENTRÉE

SOUP OF THE DAY \$12

HOT SMOKED SALMON AND SEARED SCALLOPS

celeriac purée, basil oil, fried capers (gf) \$23

CARAMELISED FIG AND GOAT'S CHEESE TART

honey, thyme, walnuts (v) \$16

RED BRAISED PORK CHEEK

sticky BBQ chilli soy sauce, ginger, garlic and green onions,
crispy noodle, toasted cashew (gf/df) \$20

POACHED BARRAMUNDI, SCALLOP AND CRAB

capers and lemon, cavolo nero, crispy leek,
lavender syrup, flowers (gf/df) \$21

CHICKEN LIVER AND ROASTED APPLE PARFAIT

spiced pastry, apple sauce, crystalised orange \$18

RISOTTO AND PINE NUT STUFFED HEIRLOOM TOMATO

roasted garlic kipfler, chilli cauliflower (gf/ vg) \$19

- *gf–gluten free* • *gfo–gf option* • *v–vegetarian* • *vo–v option*
 - *vg–vegan* • *vgo–vg option*

MAIN COURSE

300G RIVERINA BLACK ANGUS RUMP STEAK, 150 DAY GRAIN FED

buttered seasonal vegetables, shoestring fries,
creamy mushroom or green peppercorn sauce (gf/dfo) \$45

PAN-FRIED BARRAMUNDI FILLET

roasted grated potato cake, Thai yellow coconut curry sauce,
sauté vegetables, fresh lime and coriander (gf/dfo) \$46

GRILLED 300G ALMOND FED PORK CUTLET

braised fennel and pecan risotto, cider glaze,
apple and blackcurrant relish (gf/dfo) \$42

CONFIT DUCK LEG

caramelised onion mash, white onion purée, glazed carrots,
stuffed zucchini flower, cherry jus (gf) \$38

ROASTED RACK OF LAMB

baby vegetables, sauté linguini, plum jam sauce,
lemon crust (gfo) \$58

PULLED CHICKEN AND MUSHROOM PITHIVIER

couscous, broccolini, cherry tomatoes \$28

RAS EL HANOUT GRILLED CAULIFLOWER STEAK

fried rice, broccolini and tomato, tzatziki dressing (gf/vgo) \$26

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DESSERT

WARM MIXED BERRY CLAFOUTIS

toasted cinnamon Anglaise, caramelised balsamic swirl ice cream \$18

AUTUMN STRAWBERRIES AND CREAM

house made clotted cream, Queensland strawberries, macaron,
white and dark chocolate, black pepper tuile (gf) \$18

PASSIONFRUIT CREAM, CRISP CHOCOLATE DOME

coconut and white chocolate mousse, crystalised pineapple (gf) \$18

SELECTION OF AUSTRALIAN CHEESES

quince paste, crackers, green apple

\$22.00 for two cheeses \$26.00 for three cheeses (gfo)

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