

FRI & SAT MENU

STARTER

2-course \$50

3-course \$60

Crispy panko crumbed Gruyere, Warrnambool Cheddar & cream cheese, blended with roasted capsicum served on peppered leeks & rhubarb paste (v)

Chefs pairing suggestion: 2018 Nick O'Leary Haywood Reisling

Warm spiced cauliflower salad, topped with fetta, coriander, lime dressing & hummus (v)(vg*)(gf)

Chefs pairing suggestion: 2019 Brindabella Hills Rose

Pan fried salmon fillet with dill & caper risotto, rocket and caper with lime dressing (gf)

Chefs pairing suggestion: 2019 Four Winds Shiraz Rose

Crispy sweet & sour pulled pork ball, served on an Asian inspired vegetable ribbon salad with a house made sweet & sour sauce

Chefs pairing suggestion: 2017 Jirra at Jeir Station Cabernet Merlot

Pumpkin panna cotta set on a spinach and roasted capsicum salad & basil dressing (v)(gf)

Chefs pairing suggestion: 2018 Murrumbateman Pinot Gris

House made fish cake, served with a rocket, caper & onion salad, chunky tartare sauce & basil dressing

Chefs pairing suggestion: 2019 Mercuri Estate Ryder Riesling

MAIN

Braised beef cheek, served with buttered mash & braised red cabbage (gf)

Chefs pairing suggestion: 2019 Eden Road Syrah

Roast stuffed lamb breast, with candied garlic, creamy mash & chorizo cassoulet (gf)

Chefs pairing suggestion: 2019 Quarry Hills Tempranillo

Chargrilled beef tenderloin, served with roasted chats & parsnip puree (gf)

Chefs pairing suggestion: 2015 Shaw 'Reserve' Cabernet Sauvignon

Gin & tonic battered fish, with chips, salad & house made tartare sauce

Chefs pairing suggestion: Tatachilla Sauvignon Blanc

Grilled butternut pumpkin steak with roasted chats & spiced cauliflower (vg)(gf)

Chefs pairing suggestion: 2018 Pankhurst Pinot Noir

Crispy soft shell crab served with a mini fishcake, roasted capsicum puree & vegetable ribbon salad

Chefs pairing suggestion: 2019 Gallagher Reisling



DESSERT

Tiramisu - coffee infused sponge, whipped mascarpone & cocoa powder (v)

Sticky date pudding with a toffee sauce & vanilla ice cream (v)

Black Forrest panna cotta topped with Kirch foam, cherry compote & tempered chocolate shards (v)(gf)

Apple & pear crumble with cinnamon anglaise (v)

SIDES

Seasonal vegetables 7

Tossed salad 9

Sweet potato chips with aioli 8

Thick cut potato chips 7

KIDS OPTIONS (under 12yo)

2-course \$20

Cheese Pizza - deliciously simple

Hawaiian Pizza - a classic with ham & pineapple

Fish & Chips - freshly battered fish with thick cut chips

Spaghetti Bolognese with a rich beef & tomato ragu, finished with a nut free pesto

Ice Cream with chocolate or caramel topping

