

MENU

STARTER

Crispy panko crumbed Gruyere, Warrnambool Cheddar & cream cheese, blended with roasted capsicum served on peppered leeks & rhubarb paste (v) 18

Chefs pairing suggestion: 2018 Nick O'Leary Haywood Reisling

Warm spiced cauliflower salad, topped with fetta, coriander, lime dressing & hummus (v)(vg*)(gf) 17

Chefs pairing suggestion: 2019 Brindabella Hills Rose

Pan fried salmon fillet with dill & caper risotto, rocket and caper with lime dressing (gf) 19

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 19

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) 17

Chefs pairing suggestion: 2018 Murrumbateman Pinot Gris

House made fish cake, served with a rocket, caper & onion salad, chunky tartare sauce & basil dressing 17

Chefs pairing suggestion: 2019 Mercuri Estate Ryder Riesling

MAIN

Braised beef cheek, served with buttered mash & braised red cabbage (gf) 34

Chefs pairing suggestion: 2019 Eden Road Syrah

Roast stuffed lamb breast, with candied garlic, creamy mash & chorizo cassoulet (gf) 32

Chefs pairing suggestion: 2019 Quarry Hills Tempranillo

Chargrilled beef tenderloin, served with roasted chats & parsnip puree (gf) 35

Chefs pairing suggestion: 2015 Shaw 'Reserve' Cabernet Sauvignon

Gin & tonic battered fish, with chips, salad & house made tartare sauce 29

Chefs pairing suggestion: Tatachilla Sauvignon Blanc

Grilled butternut pumpkin steak with roasted chats & spiced cauliflower (vg)(gf) 28

Chefs pairing suggestion: 2018 Pankhurst Pinot Noir

Crispy soft shell crab served with a mini fishcake, roasted capsicum puree & vegetable ribbon salad 30

Chefs pairing suggestion: 2019 Gallagher Reisling



SIDES

Seasonal vegetables 7

Tossed salad 9

Sweet potato chips with aioli 8

Thick cut potato chips 7

DESSERT

Tiramisu - coffee infused sponge, whipped mascarpone & cocoa powder (v) 14

Sticky date pudding with a toffee sauce & vanilla ice cream (v) 14

Black Forrest panna cotta topped with Kirch foam, cherry compote & tempered chocolate shards (gf) 14

Apple & pear crumble with cinnamon anglaise (v) 14

