

FRI & SAT MENU

STARTER

2-course \$55

3-course \$65

Smoked duck breast with a raspberry & pickled beetroot salad, candied walnuts & a raspberry dressing (gf)

Chefs pairing suggestion: 2018 Brindabella Hills Sangiovese

Cured salmon served with a tossed salad of pickled cucumber, fennel, Spanish onion, rocket & dill, with a lemon drizzle (gf)

Chefs pairing suggestion: 2019 Gallagher Riesling

Grilled vegetable medley with eggplant, zucchini, onion, woodfire capsicum & blistered cherry tomatoes, topped with bocconcini & pesto (gf) (v) (vg*)

Chefs pairing suggestion: Gallagher Duet Chardonnay/Pinot Noir

Grilled octopus on a bed of potato, olive, tomato & onion salad with a capsicum and dill dressing (gf)

Chefs pairing suggestion: 2018 Murrumbateman Winery Pinot Gris

Deep fried panko crumbed goats cheese served with poached pear & raspberry coulis (v)

Chefs pairing suggestion: 2018 Nick O'Leary Heywood Riesling

Beetroot, roasted pumpkin & pine nut salad, spinach and goats feta & balsamic dressing (v) (vg*)

Chefs pairing suggestion: 2018 Lerida Estate Pinot Grigio



MAIN

Slow roasted pork belly with fennel & orange slaw, baked apple, buttered mash & a cider jus (gf)

Chefs pairing suggestion: 2018 Pankhurst Pinot Noir

A duo of lamb cutlets served on minted potato mash, pea puree & a mint jus (gf)

Chefs pairing suggestion: 2019 Eden Road Syrah

Grilled beef tenderloin (300g) with herb roasted chats, roasted root vegetables & red wine jus (gf)

Chefs pairing suggestion: 2015 Shaw 'reserve' Cabernet Sauvignon

Gin & tonic battered fish, served with steakhouse fries, ribbon salad & a chunky house made tartare sauce

Chefs pairing suggestion: Tatchilla Sauvignon Blanc

Grilled pumpkin with couscous, cumin yoghurt, grilled eggplant & dukkha (gf) (v) (vg*)

Chefs pairing suggestion: 2018 Nick O'leary Tempranillo

Pan fried fish of the day served with an orange, fennel & watercress salad, roasted chats & a basil dressing (gf)

Chefs pairing suggestion: 2017 Murrora Sauvignon Blanc



DESSERT

Lemon tart with citrus sauce & lemon granola (v)

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

Coconut & lime panna cotta with candied chillies & sugared lime (gf)

Poached pear with cinnamon reduction & house made honey ice cream (gf) (v)

Raspberry mousse topped with mint jelly & raspberry coulis (v) (gf)

Cheese selection served with crisp bread, pickles, quince paste, fresh apple & crackers (serves 2) (gf*) (v)

Affogato - vanilla ice cream served with espresso & your choice of Cafe Patron XO tequila, Frangelico, Baileys or Kahlua (v) (gf)



SIDES

Vegetable of the day 7

Tossed salad 9

Sweet potato chips with aioli 8

Steakhouse fries 7

Warm sourdough 4

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

