

MENU

STARTER

Smoked duck breast with a raspberry & pickled beetroot salad, candied walnuts & a raspberry dressing (gf) 19.5

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) 19

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*) 18

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) 19

Chefs pairing suggestion: 2018 Murrumbateman Winery Pinot Gris

Deep fried panko crumbed goats cheese served with poached pear & raspberry coulis (v) 18

Chefs pairing suggestion: 2018 Nick O'Leary Heywood Riesling

Beetroot, roasted pumpkin & pine nut salad, spinach and goats feta & balsamic dressing (v) (vg*) 18

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) 34

Chefs pairing suggestion: 2018 Pankhurst Pinot Noir

A duo of lamb cutlets served on minted potato mash, pea puree & a mint jus (gf) 36

Chefs pairing suggestion: 2019 Eden Road Syrah

Grilled beef tenderloin (300g) with herb roasted chats, roasted root vegetables & red wine jus (gf) 35

Chefs pairing suggestion: 2015 Shaw 'reserve' Cabernet Sauvignon

Gin & tonic battered fish, served with steakhouse fries, ribbon salad & a chunky house made tartare sauce 29

Chefs pairing suggestion: Tatachilla Sauvignon Blanc

Grilled pumpkin with couscous, cumin yoghurt, grilled eggplant & dukkha (gf) (v) (vg*) 27

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) 32

Chefs pairing suggestion: 2017 Murrora Sauvignon Blanc

SIDES

Vegetables of the day 7

Tossed salad 9

Sweet potato chips with aioli 8

Steakhouse fries 7

Warm sourdough 4



PIZZAS

Garlic & chilli 24

Marinated prawns, chilli, garlic, Spanish onion, topped with sliced shallots & cumin yoghurt

The Greek 22

Tomatoes, olives, feta & oregano

Four cheese 24

Bocconcini, cheddar, feta & shredded mozzarella on a tomato base

Mediterranean 22

Roasted capsicum, sliced Spanish onion, tomato, feta, spinach & olives

Roasted pork & apple 24

Diced roasted pork belly, Spanish onion, roasted pumpkin & shredded apple

Margarita 22

Tomato, basil, bocconcini

Hawaiian 22

A classic - ham & pineapple

Meat Lovers 24

Ham, salami, bacon, roasted pork belly & drizzled BBQ sauce

Potato 22

Potato & rosemary with garlic

Fungi 22

Mushrooms, sliced onion & oregano



KIDS OPTIONS

Fish & chips - freshly battered fish with steakhouse fries 14

Spaghetti bolognese with a rich beef & tomato ragu, finished with a nut-free pesto 14

DESSERT

Lemon tart with citrus sauce & lemon granola (v) 14.5

Sticky date pudding with a toffee sauce & vanilla ice cream (v) 14.5

Coconut & lime panna cotta with candied chillies & sugared lime (gf) 14.5

Poached pear with cinnamon reduction & house made honey ice cream (gf) (v) 14.5

Raspberry mousse topped with mint jelly & raspberry coulis (v) (gf) 14.5

Cheese selection served with crisp bread, pickles, quince paste, fresh apple & crackers (serves 2) (gf*) (v) 32

Affogato - vanilla ice cream served with espresso & your choice of Cafe Patron XO tequila, Frangelico, Baileys or Kahlua (v) (gf) 17

