

MENU

STARTER

Seared scallops set on a leafy salad with blistered cherry tomatoes, pickled cucumber & crispy chorizo strips, finished with a capsicum dressing (GF,DF) 20

Chef's pairing suggestion: Murrumbateman Winery Riesling

Slow-cooked caramelised pork belly with freshly popped corn & shredded apple (GF) 20

Chef's pairing suggestion: Brindabella Hills 'Ava' Rosé

Pan-seared salmon, set on beans, potato, cherry tomatoes & kalamata olives, served with fresh olive & basil tapenade (GF,DF) 18

Chef's pairing suggestion: Nick O'Leary Tumbarumba Chardonnay

Roasted pumpkin with pickled cauliflower, carrot & beetroot salad, with freshly made hummus & coriander dressing (VG,GF) 18

Chef's pairing suggestion: Pankhurst Tempranillo

Caprese salad with smoked duck breast & basil, drizzled with balsamic syrup (GF) 19

Chef's pairing suggestion: Lake George Pinot Noir



MAIN

Pan-fried lamb backstrap served on a watermelon, goats feta & olive salad, finished with mint & cracked pepper (GF,DF*) 34

Chef's pairing suggestion: Long Rail Gully Shiraz

Fish of the day poached in hot sour soup with lemongrass, mild chilli & ginger, served on fine rice noodles, topped with finely shredded carrots & cucumber (GF,DF) 29

Chef's pairing suggestion: Grant Burge Moscato Frizzante

Grilled eggplant, zucchini, onion & tomato stack baked with bocconcini, served with pesto & blistered cherry tomatoes (V,GF,VG*) 26

Chef's pairing suggestion: Long Rail Gully Pinot Gris

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

Chef's pairing suggestion: Tatachilla Sauvignon Blanc

Slow-roasted pork belly sliced over a salad of grilled peaches, salad leaves & onion, with apple purée & peach jus (GF) 32

Chef's pairing suggestion: Shaw Estate Merlot

Chargrilled Wagyu beef tenderloin served with horseradish mash & tossed salad (GF,DF) 38

Chef's pairing suggestion: Nick O'Leary Shiraz Bolaro

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

Cherry panna cotta with vanilla caramel dust & Chantilly cream 14

Peach Melba with poached peaches, raspberry ice cream & raspberry sauce 14

Strawberry pavlova with passionfruit coulis 14

Pumpkin tart with whipped mascarpone & cinnamon drizzle 14

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

Duo of house-made ice cream 14

Cheese selection served with crisp bread, pickles, rhubarb paste, fresh apple & crackers (serves 2) (gf*) (v) 22

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

