

# DINNER

5.30PM - LATE

**Garlic Ciabatta | \$10.90 (GF^)**

With aioli & balsamic

**Grilled Sourdough | \$13.90 (GF^)**

With our trio of house spreads

## ENTREES

**Kingfish Sashimi (GF) | \$15.90**

Served w coconut milk, caramelized grapefruit, nam jim sauce, coriander & Kalamata olives

**Chicken Liver Pate | \$12.90**

Chicken liver pate served w fig chutney, Doris plum & brioche crostini

**Lamb Ribs (GF^) | \$15.90**

Slow cooked spiced lamb ribs w tabbouleh & beetroot gel

**Pork Belly (GF) | \$18.50**

Confit pork belly, w squash & cauliflower puree, fennel crumbs & apple mustard gel

**Pork & Fennel Ravioli | \$18.90**

Served w pan seared scallops, smashed peas, sage butter sauce

- *can be served as a main* |

**\$29.90**

**Chickpea Fritters (V) (GF) | \$18.50**

Chickpea fritters served w sautéed mushrooms, baby corn & beetroot yoghurt

(GF) Gluten Free | (GF^) Can be made Gluten Free on request | (V) Vegetarian  
(This may incur an extra charge)

\* Please advise us if you have any specific dietary requirements

# DINNER

5.30PM - LATE

## MAINS

### Fish of the Day | \$35.90

#### **Parmesan Crusted Snapper (GF) | \$35.90**

Duck fat roasted kumara wedges, squash puree, green leaf salad, feta, marinated pears & basil dressing

#### **Vegetable Risotto (V) (GF) | \$25.90**

Feta & broad bean risotto w roasted butternut squash, dukkha & sage butter

#### **Lamb Duo (GF^) | \$35.90**

Slow cooked lamb rump, served w rolled lamb belly, bean cassoulet, onion tarte tatin, cumin labneh, baby carrots & lamb jus

#### **Halloumi Salad (V) (GF^) | \$24.50**

Grilled halloumi, tabbouleh, baby beets, dukkha, cumin labneh & baby vine tomatoes

### **Beef Wellington | \$36.90**

Eye fillet, brie, mushroom & spinach pate wrapped in pastry, confit baby potatoes, baby beets, baby carrots, vine tomato & port wine jus (served medium-rare)

### **Confit Duck Leg (GF) | \$35.90**

Creamy agria gratin, doris plum, roasted baby beetroot, baby carrots, orange gel & duck jus

### **Chicken & Mushroom Ballotine (GF) | \$32.90**

Rolled chicken breast w mushroom, wrapped in bacon, creamy mash, baby carrots, peas, truffle jus & capsicum jam

### **Angus Eye Fillet Steak (180g) (GF^) | \$36.90**

Served w potato gratin, sticky bonbon, cauliflower puree, char broccolini & baby vine tomato, mustard hollandaise & pan jus

## SIDES | \$8.50

Garden salad w orange mustard dressing | Duck fat gourmet potatoes | Seasonal vegetables of the day  
Duck fat roasted kumara wedges | Creamy mashed potato

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