

## Bread

Bread Roll	3
Charred Bread with Beef Fat Herb Butter and Confit Garlic	10

## ENTRÉE

Cured Salmon with Beetroot and Radish (gf)	22
Wild Mushrooms with Hazelnut Praline and Toasted Sour Dough (v)	23
Beef Fat Potato Pave with Soured Cream and Chives (gf)	22
Toasted Bone Marrow with Pangrattato	24
Crab Meat in Fragrant Coconut Milk with Toasted Panko	27
Goats Cheese Tortellini with Prawns and Raisins	28

## MAIN FARE

Chicken Supreme with Peaches, Fig and Blue Cheese (gf)	34
Atlantic Salmon with Grilled Cos and Green Goddess Dressing (gf)	36
Lamb Rump with a Capsicum Almond Pesto and Watercress (gf)	38
Riverina Flank Steak (200G) with Seaweed Butter (gf)	35
Grass Fed Scotch Fillet (350G) with Seaweed Butter (gf)	45
Sage Polenta with Broad Beans and Roasted Tomato Vinaigrette (v, gf)	29

## SIDES

Shoestring Fries with Rosemary Salt and Seeded Mustard Aioli (v, gf)	10
Buttery Mash (v, gf)	10
Steamed Green Vegetables with Preserved Lemon (v, gf)	10
Broccolini with Toasted Almonds and Parmesan (v, gf)	10
Roasted Cauliflower with Fried Garlic and Chives (v, gf)	10

## DESSERTS

Meringue with Raspberry and Crème Patisserie (gf)	15
Summer Pudding with Fresh Berries and Mint	15
Caramelized Banana Parfait with Butterscotch (gf)	15
Peanut Caramel and Chocolate Entremet	15
Affogatto - Frangelico with Espresso Coffee over Ice Cream (gf)	15
Cheese Board with Assorted Garnishes and Housemade Lavosh	24

## Wine Specials

Bremerton Chardonnay	Langhorne Creek, S.A	12	glass	14	bottle	59
Storyteller Rosé	Mudgee, VIC	18	glass	12	bottle	45
Chalk Hill Luna Shiraz	McLaren Vale, S.A	18	glass	12	bottle	45
Forest Hill Malbec	Great Southern, W.A	18	glass	13	bottle	49