

## Bread

Bread Roll	3
Charred bread, beef fat herb butter, confit garlic	10

## ENTRÉE

Cured Salmon, beetroot, radish (gf)	22
Wild mushrooms, hazelnut praline, toasted sour dough (v)	23
Beef fat potato pave, soured cream, chives (gf)	22
Toasted bone marrow, pangrattato	24
Crab meat in fragrant coconut milk, toasted panko	27
Goats cheese tortellini, prawns, raisins	28

## MAIN FARE

Chicken supreme, peaches, fig, blue cheese (gf)	34
Atlantic salmon, grilled cos, green goddess dressing (gf)	36
Lamb rump, capsicum almond pesto, watercress (gf)	38
Riverina flank steak (200G), seaweed butter (gf)	35
Grass Fed scotch fillet (350G), seaweed butter (gf)	45
Sage Polenta, broad beans, roasted tomato vinaigrette (v, gf)	29

## SIDES

Shoestring fries, rosemary salt, seeded mustard aioli (v, gf)	10
Buttery mash (v, gf)	10
Steamed green vegetables, preserved lemon (v, gf)	10
Broccolini, toasted almonds, parmesan (v, gf)	10
Roasted cauliflower, fried garlic, chives (v, gf)	10

## DESSERTS

Meringue, raspberry, crème patisserie (gf)	15
Summer pudding, fresh berries, mint	15
Caramelized banana parfait, butterscotch (gf)	15
Peanut caramel and chocolate entremet	15
Affogatto – Frangelico, espresso coffee, ice cream (gf)	15
Cheese Board, assorted garnishes, housemade lavosh	24