

## STARTERS

Fresh Baked Sourdough Bread 4  
Virgin olive oil | Aged balsamic vinegar (V)

Warm Marinated Olives 12  
Served with Grissini (V)

Soup of the Day 15  
Grilled Sourdough (GFO)

## MAINS

Chocolate Pappardelle Pasta 30  
Sautéed forest mushrooms | Velouté sauce | Pine nuts (V)

Roast Chicken Ballotine 32  
Stuffed with sage & spec | Baby Dutch carrots | Roasted baby fennel | Sautéed stinging nettle

Dukkah Crusted Salmon 34  
Artichoke & potato gratin | Slow cooked asparagus | Dill & mustard velouté sauce (GF)

Twice Cooked Pork Belly 30  
Sweet corn purée | Sautéed succotash | Roasted citrus relish (GF)

## ENTREES

House Smoked Trout Croquettes 18  
Chilli jam | Celeriac remoulade

Mixed Vine Heirloom Tomato Bruschetta 18  
Basil soil | Toasted sourdough (V) (GFO)

Sour Cherry, Pistachio & Chicken Terrine 18  
Waldorf salad | Spiced fruit chutney (GFO)

Steak of Your Choice 400g Rib Eye on the Bone 44  
Mbs2+ Beef Sirlon on the Bone 36  
Truffle Fries | Bone marrow butter or beef jus (GF)

## SIDES 12

Crispy polenta chips | Saffron aioli

Beer battered fries | Rosemary salt

Sautéed local green vegetables

Mixed garden salad | honey mustard dressing

Chorizo & Fetta Stuffed Baby Calamari 21  
Tuscan bean salsa | Chilli lemon dressing (GF)

Deconstructed Bouillabaisse 22  
Peapurée | Sautéed seafood | Tomato & saffron bisque (GF)

## DESSERTS 14

White Chocolate & Nougat Semifreddo  
Mango caramel | White chocolate snow (GF)

Sticky Date Pudding  
Salted caramel | Ginger soil | Poached pear

Autumn Chocolate Plate  
Chocolate mud cake | Chocolate parfait | Chocolate ganache | Chocolate truffles (GF)

Peach & Almond Frangipane Tart  
Raspberry coulis | Vanilla ice cream

Cheese plate 22  
Selection of local hard, soft & medium cheese | Fruits | Crackers (GFO)

**TUESDAY - SATURDAY | 6.00 PM - LATE  
RESERVATIONS | (02) 6459 4200**