

Bread and condiments

French sourdough baguette or white Sourdough Loaf or Gluten Free bread

- With house-made truffle butter \$5
- With balsamic and extra virgin olive oil \$4
- With house-made confit garlic butter \$4
- With plain butter \$3

Entrée

Pan-fried Octopus GF \$20

Served with roasted capsicum, crispy prosciutto, tomato beurre blanc

Salt 'n' Pepper Quail \$19

Twice cooked quail served with crispy potato, egg remoulade, poached quail egg, aioli

Slow-cooked Lamb GF \$20

Served with katamata olives, green peas, shaved onion, lamb consume

Heirloom tomato Galette \$18

Served with roquette 'n' grana salad, pesto, balsamic glaze

House-smoked Burrata cheese GF \$19

Served with mild salami, cherry tomatoes, grilled asparagus

Crispy pork belly \$21

Served with confit capsicum puree, broccolini, crispy eshallot

Mains

Pan Roasted Cove-Bay Barramundi GF \$29

Served with king brown mushroom, pickled cauliflower, onion fondant, tarragon sour cream sauce

Confit Pacific Ocean Trout GF \$29

Served with black mussel, fried-tofu, pickled daikon, smoked-trout tea

Roasted Duck breast \$34

Served with beetroot puree, duck croquette, fennel 'n' orange salad

Grain-fed Black Angus eye fillet \$35

Served with carrot 'n' ginger puree, roasted heirloom carrot, silver beet, jus

House -made sweet potato Gnocchi \$28

Served with Spiced-eggplant, green peas, goat cheese, sweet potato chips

Beef Cheek Bourguignon \$32

Served with mustard mash potato, puffed quinoa, crispy shallot, cherry tomatoes

Side

Mixed Leaf Salad, hazelnut, pear, citrus yoghurt dressing	\$7
Truffle Mash Potato	\$9
Steam Greens, Lemon oil	\$8
Steak-cut chips	\$8

Desserts

Sticky Date Pudding	\$12
Served with butterscotch sauce, fresh berries, vanilla ice cream	
Poached Pear Mille-Feuille	\$15
Served with ginger brulee, cream chantilly, raspberry sorbet.	
Suzie's Chocolate tart	\$14
Served with hazelnut, rose Gel, vanilla ice-cream	
Deconstructed Lemon tart	\$13
Lemon curd, meringue, lemon sponge cake, almond crumble strawberry	
Classic Affogato	GF \$11
Vanilla ice cream, espresso	

Cheese Plate \$20

Three chef's choice of cheese, served fresh apple, apple jelly, raisin compote, candied walnuts, lavosh

Kids Menu (include 2 scoop of our ice cream selection) \$15

Kids pasta, spaghetti with Napolitano sauce, grana cheese
Kids chicken schnitzel with salad, citrus dressing, tomato sauce
Kids fish 'n' chips, battered salmon, tomato sauce

Or half price for any mains for kids