

**Tasters**

*Watercress Creek marinated olives*

*Duck liver pate ŵ lavosh*

*Mushroom Cappuccino with truffle oil*

*Tomato, basil, goats 'milk stenby bruschetta*

**All 12.95**

**Entrée**

*House made linguini, seared scallops, crab meat, garlic, chilli, olive oil*

*Kangaroo loin, mushroom almond crumb, olives, Kakadu Plum*

*Smoked Brisbane Valley Quail, Mediterranean quinoa, stenby, radish, candied walnuts*

*Prawns, glass noodles, chilli lemongrass ginger broth*

*Risotto, leek and sweet potato, cured yolk*

*Lamb Ravioli, cherry tomatoes, pickled onion, and confit garlic*

**All 21.95**

*Soup de jour*

**19.95**

## Mains

*Confit Duck Leg, res al hanout, espinaces con garbanzos, roast peppers*

*Rolled Rabbit, Dates, pistachio, cherry tomato, broad beans, eggplant*

*Market fish, saffron and mushroom risotto, salsa verde*

*Venison, beetroot puree, kale, croquette, smoked yoghurt*

*Pork belly, red cabbage, Jerusalem artichoke, roast garlic, caper berries*

*Sirloin, 72 hr Smoked brisket, pumpkin and cumin puree, sarladaises potato, onion and corn salsa, tomato*

All 41.95

*Spice Rubbed Wagyu Rump for 2*

*With crispy fried onions, kipfler potatoes, baby veg, sweet pepper relish and cracked pepper jus*

89.95

## Sides

*Roasted Baby Potatoes with lavender honey mustard dressing*

*Seasonal Greens with toasted macadamia nut butter*

*Insalata Caprese*

All 10.95

## Desserts

*Crème Caramel, apple, toffee*

*Chocolate Velouté, turmeric and ginger ice cream*

*Kiwi fruit, soda, cherry, coconut, panna cotta*

*Pecan Pie with curry crust, vanilla bean ice cream*

All 15.95