

**DINNER**  
*Autumn*



**ENTRÉES**

House Marinated Olives, served warm with toasted pide bread (V, DF) (GF on request) \$16

Chef's Seasonal Soup of the Day (GF/V) (DF on request) served with toasted sourdough (GF on request) \$16

Chef-inspired Seasonal Tacos \$18

Goat Cheese & Zucchini Tartlets, Mixed Greens, Lime Dressing (V) \$24

***Recommended Wine Pairing: Artemis 2023 Riesling***

Pear, Prosciutto Ham & Rocket Salad, topped with Persian Feta, & Walnuts (GF) \$24

Roast Cauliflower on Black Bean Hummus with Harissa Dressing (V, GF, DF) \$24

***Recommended Wine Pairing: St Maur 2023 Lot 41 Pinot Noir***

Pumpkin Arancini on Tomato Sauce & Mixed Leaf Salad (GF, DF, V) \$24

***Recommended Wine Pairing: Intrepidus 2022 Sangiovese Shiraz***

Asian Flavoured Salmon Tartare Wonton Mille-Feuille with Gribiche Sauce \$34

***Recommended Wine Pairing: Artemis 2024 Pinot Grigio***

**SIDE DISHES**

Seasoned Wedges with Aioli (V) \$14

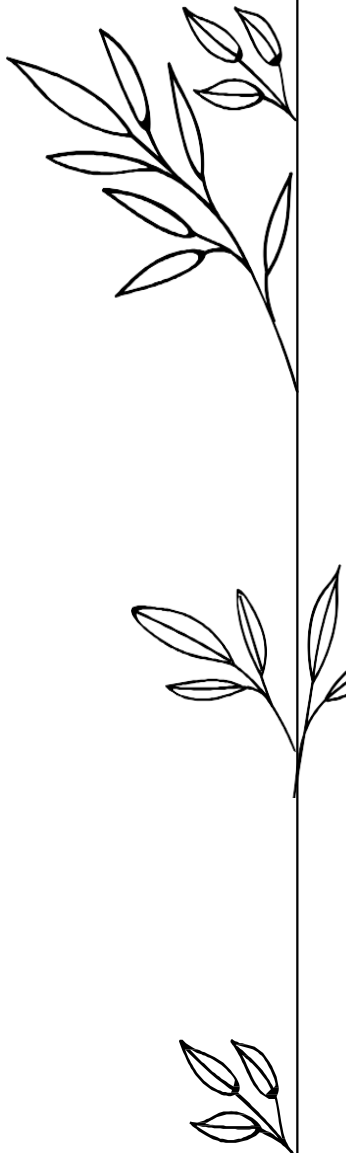
Seasonal Market Vegetables (GF) \$14

Mixed Leaf Seasonal Salad (GF/DF) \$14

Bread (GF on request) \$5.50

***DF=Dairy Free | GF=Gluten Free | V=Vegetarian***

***\*Weekend Surcharge 15% | Public Holiday surcharge 20% | One bill per table***





## MAIN COURSES

Roast Pumpkin & Sage Ravioli with Roast Pumpkin, & Wild Rocket in a Creamy Sage Sauce (V) \$28

**Recommended Wine Pairing:** *Bottle Tree 2021 Chardonnay*

Lobster & Prawn Ravioli in a Creamy Tomato and Basil Sauce \$32

**Recommended Wine Pairing:** *Logan 2022 Clementine Pinot Gris*

Sumac Spiced Salmon on Salad Niçoise with Tzatziki Dressing (GF) (DF on request) \$40

**Recommended Wine Pairing:** *Logan 2021 Blushing Minnie*

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF) E \$30  
M \$40

**Recommended Wine Pairing:** *Sapling Yard 2024 The Four Pinots Rosé*

Slow Cooked Moroccan Spiced Lamb Shoulder, Served with Couscous Salad, Baba Ganoush, & Lime Dressing (DF) \$38

**Recommended Wine Pairing:** *Eloquesta 2018 Shiraz Petit Verdot*

Confit Pork Belly, Roast Sweet Corn Puree, Apple & Daikon Radish Pickle, & Market Vegetables (GF) \$38

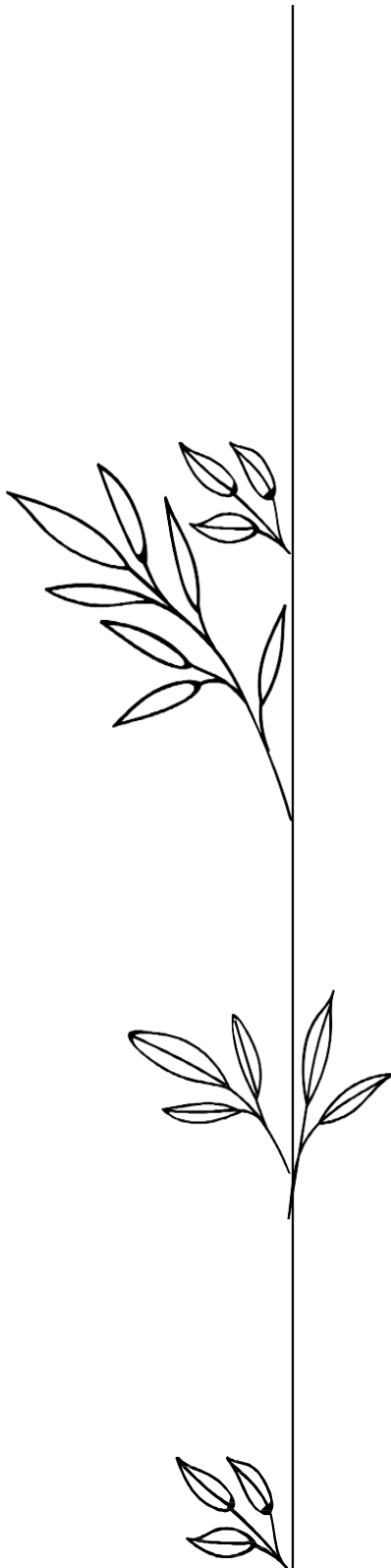
**Recommended Wine Pairing:** *Bottle Tree 2013 Cabernet Shiraz*

Slow-Roasted Duck Leg, with Wild Rice & Quinoa, Orange & Beetroot Salad, Asian Greens (GF, DF) \$38

**Recommended Wine Pairing:** *Logan 2022 Petit Verdot*


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## DESSERT

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Jersey Cream Crème Brulée (GF)	\$16
Mélange Meringue with housemade Lemon Curd, Whipped Cream, & Seasonal Berries (GF)	\$16
Toblerone Chocolate Mousse with Strawberry Compôte (GF)	\$16
Chef's Seasonal Tart of the Day, Vanilla Ice Cream, & Warm Salted Caramel Sauce	\$16
Lemon Ricotta Cake, Berry Compôte, Housemade Lemon Curd, & Vanilla Buttermilk Ice Cream (GF version on request)	\$16
Cheese plate with assorted crackers	\$16

***Recommended Wine Pairing:*** Yarran 2018 Botrytis Semillon

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