DINNER
Spring

MÉLANGE
BILPIN

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)	$18
Chef-inspired Seasonal Tacos	$18
Asparagus & Semi-Dried Tomato Tartlets, Mixed Greens, Lime Dressing (V)	$25
Recommended Wine Pairing: *St Maur The Saint Series 2023 Riesling*	
Pear & Rocket Salad, topped with Prosciutto, Feta, & Walnuts (GF)	$24
Roast Cauliflower on Black Bean Hummus with Harissa Dressing (V, GF, DF)	$24
Recommended Wine Pairing: *ChaLou 2025 Sauvignon Blanc*	
Pumpkin Arancini on Tomato Sauce & Mixed Leaf Salad (GF, DF, V)	$25
Vegetable Samosas Served with Mango Chutney (V)	$24
Recommended Wine Pairing: *Vinifera 20023 Tempranillo*	
Asian Flavoured Salmon Tartare (I), Wonton Mielle Fuille on Gribiche (DF)	$36
Recommended Wine Pairing: *Logan 2023 Pinot Gris*	

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

A = Australian | DF=Dairy Free | GF=Gluten Free | I = Imported | V=Vegetarian
****Weekend Surcharge 15% | Public Holiday surcharge 20% | One bill per table***

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MAIN COURSES

Spinach & Cheese Ravioli with Roast Pumpkin, & Wild Rocket in a Creamy Sage Sauce (V) — $30

Recommended Wine Pairing: *St Maur Saint Series 2024 Chardonnay*

Sumac Spiced Salmon (A) with Tzatziki on a Medley of Peas, Broad Beans, and Kipfler Potato, (GF) (DF on request) — $42

Recommended Wine Pairing: *Stockman's Ridge 2025 Pinot Noir*

Seared Scallops & King Prawns (I) on Gazpacho Sauce with a Seaweed Salad (GF, DF) — E $34 / M $44

Recommended Wine Pairing: *Intrepidus 2026 Rosé*

Slow Cooked Lamb Shoulder on Risoni, Mediterranean Vegetable, Tomato & Black Olive Sauce, with Feta Crumble — $42

Recommended Wine Pairing: *Mercer 2025 Montepulciano*

Greek Flavoured Roasted Chicken Maryland on Roast Potato with Greek Salad — $42

Recommended Wine Pairing: *Stockman's Ridge 2022 Grüner Veltliner*

Sezchuan Spiced Confit Pork Belly with Hoisin & Pear Jam on Rice Noodles & Asian Greens (GF) — $42

Recommended Wine Pairing: *Sapling Yard 2023 The Extrovert*

Slow-Roasted Duck Maryland, on Celeriac Mash with Savoy Cabbage & Maple Syrup Flavoured Roasted Apples (GF) — $42

Recommended Wine Pairing: *Canonbah Bridge 2023 SGM*

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DESSERT

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

Recommended Wine Pairing:

Tizzana NV Old Liqueur Sweet White

Or

R.Paulazzo 2019 Botrytis Semillon

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