

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: Hatherleigh 2019 Pinot Noir

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

Recommended Wine Pairing: Yarran 2024 Pinot Grigio

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

Recommended Wine Pairing: Logan 2023 LAB Marsanne

SIDE DISHES

Seasoned Wedges with Aioli (V) \$14

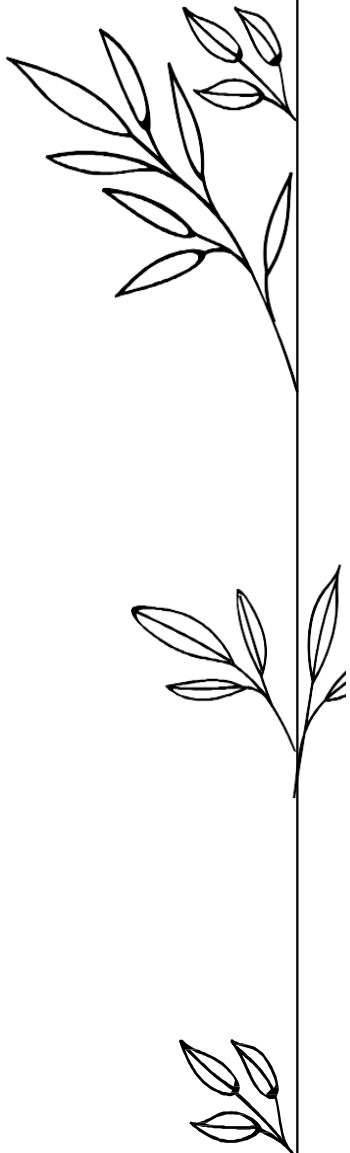
Seasonal Market Vegetables (GF) \$14

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*

Pan Fried Barramundi served in a Saffron & Lemon Thyme Broth with Tomato, Leek, Potato, & Fennel \$40

Recommended Wine Pairing: *Sapling Yard 2022 Sangiovese*

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

Recommended Wine Pairing: *Logan 2024 Hannah 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

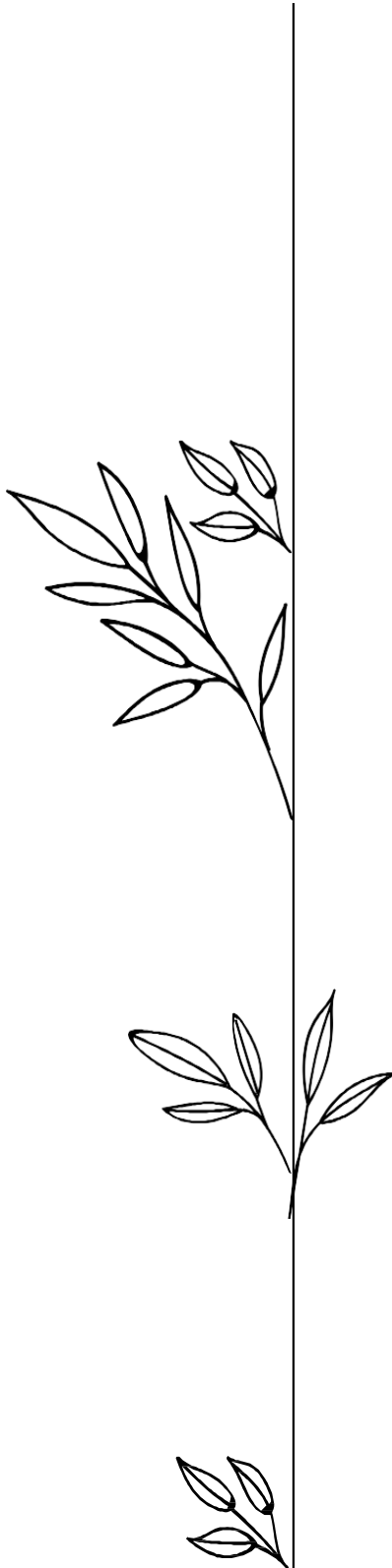
Recommended Wine Pairing: *Bottle Tree 2013 Cabernet Shiraz*

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

Recommended Wine Pairing: *Helm 2022 Cabernet Sauvignon*


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DESSERT

A vertical line runs down the left side of the page, with three stylized leafy branches extending from it. The top branch is the largest and most detailed, while the middle and bottom branches are smaller and simpler.

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 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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