

Autumn Menu

Dinner



ENTRÉES

House Marinated Olives, served warm with toasted pide bread (V/DF) (GF on request) \$14

Chef's Seasonal Soup of the Day (GF/V) (GF on request) \$14

Goat Cheese & Zucchini Tartlets, Mixed Greens, Lime Dressing (V) \$22

Recommended Wine Pairing: 2022 John Wallace "Maggie" White

Pear, Prosciutto Ham & Rocket Salad, topped with goat cheese feta & walnuts (GF) \$22

Recommended Wine Pairing: 2023 Sapling Yard Fiori

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

Recommended Wine Pairing: 2023 Hunter's Pinot Gris

SIDE DISHES

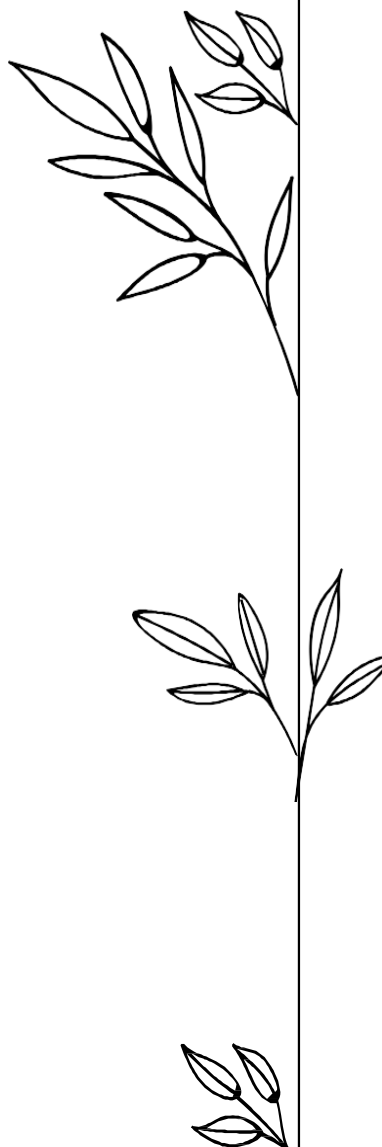
Seasoned Wedges with Aioli (V) \$14

Seasonal Market Vegetables (GF) \$14

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

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

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





MAIN COURSES

Spinach & Cheese 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: *Clementine 2022 Pinot Gris*

Barramundi on Jasmine Rice with Thai Green Curry Sauce \$38

Recommended Wine Pairing: *Artemis 2022 Close Vine Saignée Rosé*

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF) E \$30
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Recommended Wine Pairing: *Artemis 2023 Riesling*

Slow cooked Moroccan Spiced Lamb Shoulder, served with couscous salad (DF) \$38

Recommended Wine Pairing: *Hatherleigh 2017 Pinot Noir*

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

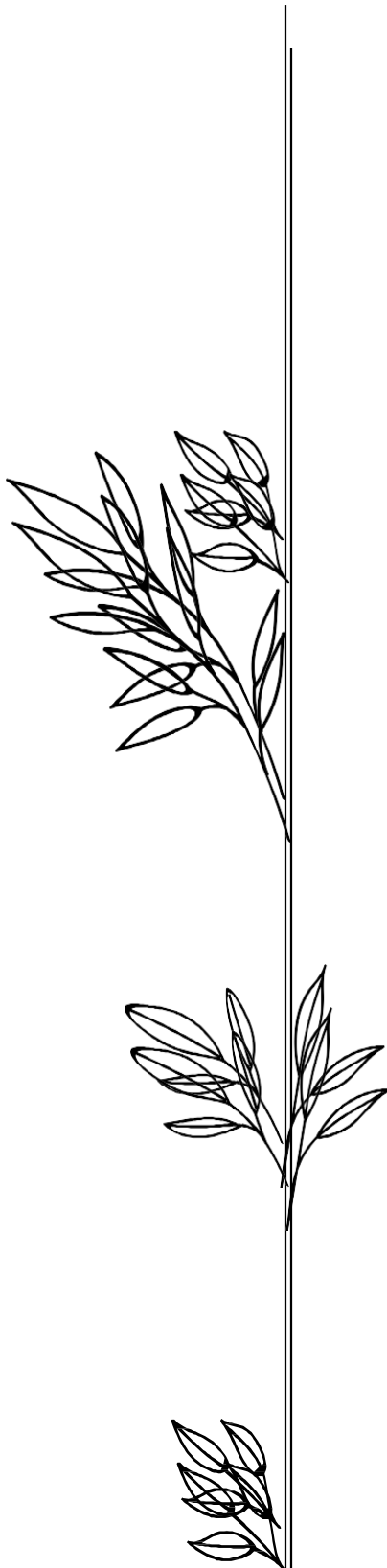
Recommended Wine Pairing: *Intrepidus 2022 Shiraz Sangiovese*

Slow Roasted Duck Leg, Rice & Quinoa, Orange & Beetroot Salad, Market Greens (GF, DF) \$38

Recommended Wine Pairing: *Canonbah Bridge 2016 Drought Reserve Shiraz*

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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 Strawberry Compôte (GF)	\$16
Chef's Seasonal Tart of the Day, Vanilla Ice Cream & Warm Salted Caramel Sauce	\$16
Cheese plate with assorted crackers	\$16

Recommended Wine Pairing: Yarran 2018 Botrytis Semillon

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