

# Winter Dinner Menu



## 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 & DF on request) \$14

Smoked Salmon, Caper & Leek Tartlets, Mixed Greens, Lime Dressing (V) \$22

***Recommended Wine Pairing: 2022 John Wallace "Maggie" White***

Roast Pear, Spanish Onion on Rocket Salad, topped with grilled Halloumi & walnuts (GF) \$22

***Recommended Wine Pairing: 2023 Sapling Yard Fiori***

Pumpkin Arancini on Tomato Sauce & Mixed Leaf Salad (GF, DF, V) \$22

***Recommended Wine Pairing: Logan Clementine 2021 De La Mer***

## SIDE DISHES

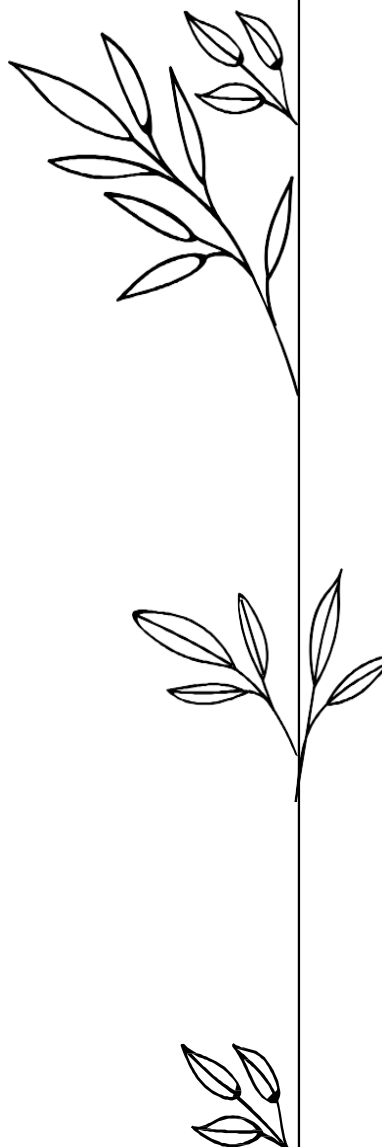
Seasoned Wedges with Aioli (V) \$14

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:** *St Maur 2023 Pinot Gris*

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

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

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

**Recommended Wine Pairing:** *Intrepidus 2022 Rosé*

Slow cooked Lamb Shoulder on Gnocchi & Tomato Sauce served with Tomato Relish & Feta Crumbles \$38

**Recommended Wine Pairing:** *Sapling Yard 2022 The Extrovert*

Confit Pork Belly on Sweet Potato Puree, Braised Red Cabbage & Market Vegetables (GF) \$38

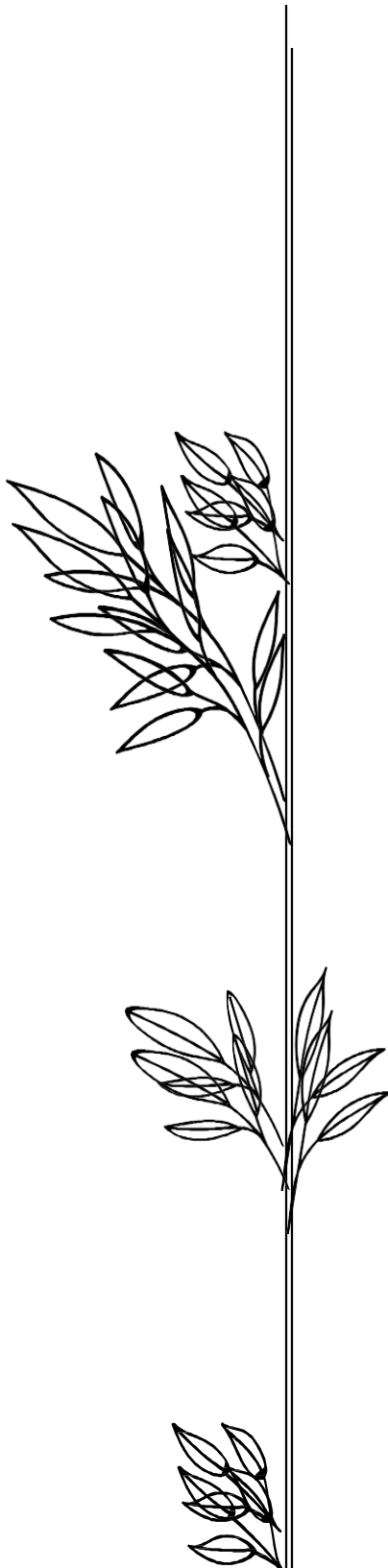
**Recommended Wine Pairing:** *Logan Weemala 2021 Shiraz Viognier*

Slow Roasted Duck Leg with Cassoulet (bean, lentil & vegetable stew)(GF, DF) \$38

**Recommended Wine Pairing:** *Eloquesta 2017 Shiraz Petit Verdot*



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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
Lemon Ricotta Cake, Berry Compôte, housemade Lemon Curd & Vanilla Ice Cream	\$16
Cheese plate with assorted crackers	\$16

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

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