

DINNER

Winter



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

Leek & Mushroom Tartlets, Mixed Greens, Lime Dressing (V) \$25

Recommended Wine Pairing: St Maur The Saint Series 2023 Riesling

Roast Pear, Caramelised Onion & Rocket Salad, topped with Grilled Haloumi, & Walnuts (GF, V) \$24

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

Recommended Wine Pairing: Sapling Yard 2025 Sauvignon Blanc

Pumpkin Arancini on Tomato Sauce & Mixed Leaf Salad (GF, DF, V) \$25

Sweet Potato Gnocchi with Roast Pumpkin & Chestnuts in a Creamy Sage Sauce (V) \$25

Vegetable Samosas Served with Mango Chutney (V) \$24

Recommended Wine Pairing: Bunnamagoo 2024 Tempranillo

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**



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*

Prawn Ravioli with Mediterranean Vegetables, Tomato Sauce, & Pesto Drizzle \$36

Recommended Wine Pairing: *De Beaurepaire 2025 'Patte Bleu' Pinot Gris*

Pan Fried Barramundi (A) on Jasmine Rice & Thai Green Curry Sauce and Green Vegetables \$42

Recommended Wine Pairing: *Hatherleigh 2019 Pinot Noir*

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

Recommended Wine Pairing: *Manners 2025 Rosé*

Coq au Vin – a rich & flavourful French stew with Chicken Maryland Braised in a Red Wine, Lardon, & Onion Sauce, served with Creamy Mashed Potato (GF) \$42

Recommended Wine Pairing: *Mercer 2025 Montepulciano*

Moroccan-Inspired Lamb Tagine, Served with Fluffy, Savoury Couscous (DF) \$40

Recommended Wine Pairing: *Bunnamagoo 2023 Estate Shiraz*

Confit Pork Belly, Roast Sweet Potato Puree, Braised Red Cabbage, & Market Vegetables (GF) \$40

Recommended Wine Pairing: *Sapling Yard 2023 The Extrovert*

Slow-Roasted Duck Maryland, on Soba Noodles with Asian Greens & Pineapple & Chili Jam (GF, DF) \$42

Recommended Wine Pairing: *De Beaurepaire 2021 'Le Chevalier'*

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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: Hungerford Hill NV Tawny Liqueur

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