

DINNER

Summer



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 Leaf Salad, Lime Dressing (V) \$24

Recommended Wine Pairing: Stockman's Ridge 2023 Gruner Veltliner

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: Artemis 2023 Sauvignon Blanc

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

Recommended Wine Pairing: Logan 2024 Weemala Tempranillo

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

Recommended Wine Pairing: Logan 2024 'Clementine' 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

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) \$30

Recommended Wine Pairing: *Bunnamagoo 2023 Chardonnay*

Prawn Ravioli with Mediterranean Vegetables, Tomato Sauce, & Pesto Drizzle \$32

Recommended Wine Pairing: *Logan 2024 'Clementine' Pinot Gris*

Pan Fried Salmon on Greek Inspired Summer Salad with Tzatziki Dressing (GF) (DF on request) \$40

Recommended Wine Pairing: *Moppity 2025 Atrius Riesling*

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF) E\$32 M\$42

Recommended Wine Pairing: *Stockman's Ridge 2024 'Primrose' Rosé*

Chicken Roulade Filled with Semi Dried Tomato, Raisins, Pine Nuts, Parmesan, served with Pilaf Rice, and a Creamy Tomato Sauce (GF) \$38

Recommended Wine Pairing: *Moppity 2023 Gewurztraminer*

Slow Cooked Moroccan Spiced Lamb Shoulder, Served with Couscous Salad, Baba Ganoush, & Lime Dressing (DF) \$38

Recommended Wine Pairing: *De Beaupaire 'Le Chevalier' Merlot, Cabernet, Petit Verdot*

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

Recommended Wine Pairing: *Sapling Yard 2023 The Extrovert*

Slow-Roasted Duck Leg, with Wild Rice & Quinoa, Orange & Beetroot Salad, Asian Greens (GF, DF) \$40

Recommended Wine Pairing: *Hatherleigh 2019 Pinot Noir*

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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 Buttermilk Ice Cream (GF version on request)	\$16
Cheese plate with assorted crackers	\$16

Recommended Wine Pairing: Hungerford Hill 2025 St Vernay, NV
Tawny Liqueur, or 2025 Mt Lawson Rosé Cuvée

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