

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) \$16

Chef-inspired Seasonal Tacos \$18

Mushroom & Leek Tartlets, Mixed Greens, Lime Dressing (V) \$24

Recommended Wine Pairing: Four Winds 2023 Riesling

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

Cauliflower Gnocchi with Roast Pumpkin, Chestnuts, & Sage Butter (V, GF) E \$24
M \$30

Recommended Wine Pairing: Logan 2023 Marsanne

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

Recommended Wine Pairing: St Maur 2022 Shed No.2 Sangiovese

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: *Bunnamagoo Estate 2024 Chardonnay*

Pan Fried Barramundi on Jasmine Rice & Thai Green Curry Sauce \$40

Recommended Wine Pairing: *De Beaurepaire 2021 Cabernet Shiraz*

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

Recommended Wine Pairing: *Sapling Yard 2024 The Four Pinots Rosé*

Slow Cooked Lamb Shoulder on Risoni with Bean, Tomato, & Olive Ragout topped with Persian Feta sprinkles (DF on request) \$38

Recommended Wine Pairing: *Eloquesta 2018 Shiraz Petit Verdot*

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

Recommended Wine Pairing: *St Maur Lot 41 2019 Cabernet Sauvignon Merlot*

Slow-Roasted Duck Maryland, on Barley & Lentil Ragout, with Market Vegetables & Orange Jus (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 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 or Chateau Pato 2011 Dry Vintage Port