

ENTRÉE

Sourdough Garlic Bread	9
<i>add cheese \$3.5</i>	
Half Serve Sourdough Garlic Bread	6
<i>add cheese \$3</i>	
Warm Vegetable Tart	18
w/ Pearl Barley, Wild Rice, Quinoa, Onion, Cucumber, Pickled Raisins, Hummus, Cajun Spiced Pumpkin Seeds, Pomegranate Mollasses & Goat's Cheese	
Salt & Pepper Squid (GF On Request)	20
w/ Smoked Paprika Aioli, Peanuts, Cabbage, Chilli, Bean Shoot Salad, Coriander, Nuoc Cham & Lemon	
Crispy Coated Sticky Pork Bites	20
w/ Chilli, Coriander & Ginger Glaze, Fried Shallots, Sesame Seeds & Asian Salad	
Grilled Mojo Chicken (GF)	19
w/ Quinoa Salad, Feta, Peach Purée & Fresh Lime	
Twice Cooked Confit Lamb Belly (GF On Request)	22
w/ Fondant Potato, Chimichurri, Celeriac & Preserved Lemon Purée & Parsnip Crisps	

CHICKEN

Chicken Schnitzel	28
Panko-Crumbed Chicken Breast w/ Chips & Salad Or Vegetables	
Chicken Parmigiana	30
Panko-Crumbed Chicken Breast, Napoli, Mozzarella & Smoked Ham w/ Chips & Salad Or Vegetables	
Chicken Scaloppine (GF)	32
Chicken Breast Pieces w/ White Wine Mustard Sauce, Bacon, Mushrooms, Spinach, Fresh Garlic, Potato Mash & Vegetables	
Kadai Chicken Curry (GF On Request)	33
w/ Traditional North Indian Spicy Tomato, Coriander, Capsicum & Cashew Sauce, Basmati Rice, Cucumber Masala Salad, Herb Yoghurt & Potato Flat Bread	

SEAFOOD

Fish & Chips (GF On Request)	31
Beer-Battered Barramundi w/ Chips, Salad, Tartare & Lemon	
Prawn & Chorizo Risotto (GF)	36
w/ Roasted Cauliflower, Green Peas, Semi Dried Tomatoes, Chilli, Fresh Herbs, Red Pesto Cream Sauce & Lime	
Oven Baked Barramundi (GF On Request)	38
w/ Potato Gratin, Steamed Broccoli, Parsnip Crisps, Leek Velouté, Herb Oil & Micro Herbs	

STEAK

Gippsland Grass-Fed YG 300g Rump (GF On Request)	42
w/ Your Choice Of Sauce, Potato Mash & Vegetables Or Chips & Salad	
<i>add Garlic Prawns in Cream Sauce \$16</i>	
Gippsland Grass-Fed YG 300g Porterhouse (GF On Request)	47
w/ Potato Dauphinois, Parmesan & Sumac Green Beans, Caramelised Onions & Red Wine & Thyme Jus	
<i>add Garlic Prawns in Cream Sauce \$16</i>	

SAUCE OPTIONS

Garlic Prawns in Cream Sauce	16
Traditional Gravy	3.5
Garlic Butter	3.5
Mushroom Sauce	4
Pepper Gravy	4

VEGETARIAN

Za'atar Marinated Cauliflower Steak (Vegan/GF)	28
w/ Potato, Peanut & Tapioca Khichdi, Coconut, Chilli & Mango Sauce & Tamarind & Date Reduction	
Pan Fried Potato Gnocchi	33
w/ Roasted Red Peppers, Semi Dried Tomatoes, Roasted Cauliflower, Green Beans, Artichokes, Baby Spinach, Walnuts, Moroccan Spiced Carrot Purée & Goats Cheese	

BEEF, LAMB, PORK

Herb Marinated Pork Cutlet	38
w/ Bacon & Cauliflower Vol Au Vent, Sweet Potato Purée, Steamed Green Beans & Plum Sauce	
Slow Braised Lamb Ragu	37
w/ Pappardelle, Swiss Brown Mushrooms, Semi Dried Tomatoes, Rosemary, Spinach & Parmesan	
Slow Cooked Beef Cheek (GF On Request)	40
w/ Soft Polenta, Snake Beans, Shitake Mushrooms, Caramelised Onions, Herbs Pangritata & Jus	
Mongolian Beef Stir Fry	33
w/ Hokkien Noodles, Wok Tossed Vegetables, Cashews, Sesame Seeds, Fried Onions, Coriander & Mongolian Sauce	
Lamb Shoulder & Goat's Cheese Wellington	41
w/ Moroccan Spiced Carrot Purée, Mediterranean Vegetables, Israeli Cous Cous, Caramelised Onions & Jus	

SIDES

Garden Salad	Small 6 • Large 9
Chips w/ Chilli Mayo	Small 7 • Large 11
Steamed Vegetables	Small 7 • Large 11
Potato Wedges w/ Sweet Chilli & Sour Cream	13