



## *Entrées*

Cream of cauliflower soup gf v

Cauliflower and aged cheddar soup  
with heidi gruyere wontons

16

Goats cheese souffle v

Twice baked souffle with goats' cheese and confit leek  
hazelnuts, apple and cress

18

English style fish cake

Panko crumbed fishcake with daikon pickle  
straw mushrooms, seasoned seaweed, black sesame  
and wasabi cream

18

Free range marinated quail

Grilled soy and ginger quail served with  
spiced pear chutney and Asian greens

22



## *Mains*

Salt and Pepper Tofu v 28

Organic silken tofu with Szechuan pickle  
sweet potato puree, baby herbs, ginger and shallots

Prime beef pot pie 30

Grass fed beef, barley and root vegetables with  
mustard cream and seasonal greens

Herb marinated and corn-fed chicken gf 30

Roasted marinated chicken with green sauce  
smashed butternut pumpkin, charred broccolini, verjuice and dukkah

## *Sides*

Roasted mushrooms gf v 10

Roasted mushrooms with baby spinach and goats' cheese

Pan fried brussel sprouts gf v 10

Brussel sprouts with crispy bacon and lemon dukkah

Roasted baby potatoes gf v 10

With pancetta butter, lemon, mint and parmesan

Seasonal vegetables gf v 10

Seasonal vegetables with herb butter  
and lemon dukkah



## *Mains*

### *Signature Dishes*

#### *Pekin duck a l'orange gf*

Classic French preparation of duck leg and breast cooked two ways, topped with a l'orange sauce and duck glaze accompanied with seasonal vegetables and potato puree

44

#### *Fresh Atlantic Salmon gf*

Crispy skin Tasmanian salmon with braised mustard leeks shiitake mushrooms and wild caught Atlantic scallops served with a red wine sauce

44

#### *Rack of New England lamb gf*

Four point rack of local lamb over roasted with rosemary garlic and a sweet herb crust finished with a minted jus accompanied with seasonal vegetables and potato puree

46

#### *Certified Australian black angus beef gf*

##### *Premium grade eye fillet*

Our Chef prepares the butt of the eye fillet then char grills it to your liking served with red wine peppercorn jus accompanied with seasonal vegetables and potato puree

46



### *Light Meals*

#### Fish and chips

Deep friend tempura fish with chips lemon  
and seasonal salad

22

#### Chicken tenderloins

Chicken tenders lightly crumbed pan friend  
served with chips and seasonal salad

22

#### Chips

Bowl or chips tossed with rosemary and seas salt

7

#### Ice cream sundae

Vanilla ice cream sundae layered with  
preparations of chocolate

10



## *Desserts*

Classic crumble v 16

Toffee apple & pecan crumble  
served with double cream & vanilla bean ice-cream

Iced raspberry parfait gf v 18

Served with black sugar syrup  
fresh raspberries and roasted walnuts

Mango and lime delight gf v 18

Mango sorbet with lime curd, macadamia and  
coconut granola, fresh mango and crushed meringue

Affogato v gf 17

Frangelico, ice cream and an espresso sot with  
house made petit fours

## *Dessert Wines*

Tempus Two Botrytis Semillon Pokolbin NSW 250ml	30
Heggies Botrytis Riesling, Eden Valley SA 375ml	10 45
Yalumba Hand Picked Botytris Vognier SA 375ml	45