



Breads

Quinoa & Soy Bread	5
Flinders Ranges Sprouted Wheat Bread	5

Entrees

Swordfish Kilawin (gf, df, h)	17
Cured Swordfish, Gin Infused Cucumber Salad, Capsicum Salsa	
Blackened Scallops (gf, df)	20
Lemon & Pepper Crust, Watermelon, Crisp Jamon Iberico, Balsamic Reduction	
Smoked Brisket of Grass-fed Beef	16
Eggplant Mousse, Date Puree, Fermented Garlic, Lavosh	
Salt'n'Pepper Pork Ribs (gf, df)	14
Saffron Infused Rice Cakes, XO Sauce	
Heirloom Tomato Salad (v, h)	15
Carpaccio of Radish, Beetroot, Yarra Valley Persian Fetta	
Fennel Panna cotta (v)	16
Roasted Peaches, Peach & Champagne Sorbet, Lemon Balm Gel, Pine Nut Pangrattato	

df= Dairy Free, gf= Gluten Free, v= Vegetarian, l=Locally Sourced, h=healthy option

*Should you have any other dietary requirements please do not hesitate to ask our friendly restaurant staff
& we will endeavour to do our best to fulfil your requirements.*

Mains

Grilled Kingfish (df)	35
Romanesco, Sweet Corn Veloute, Vine-ripened Tomatoes	
Pan Fried Mackerel (gf)	35
Roasted Cherry Tomatoes, Samphire Salad, Tomato Veloute	
Corn-fed Chicken Breast	34
Panko Crumbs, Garlic Butter Stuffing, Crispy Chicken Skin, Potato Galette, Pancetta Confetti, Red Onion & Thyme, Zesty Chicken Glacé	
Pan Seared Duck Breast (l)	36
Almond Crumbed Duck Leg Croquettes, Candied Orange, Sour Cherry Gel	
36 Hours Braised Beef Short Ribs (gf, df)	38
Charred Onion Cups, Hand Cut Chips, Jus Lié	
Seared Loin of Lamb	36
Mint & Parsley Crust, Golden Polenta, Sour Cherry Compote, Purple Cabbage Puree, Jannaei Dairy Goat's Milk Yoghurt	
Grass-fed 200gm Beef Tenderloin	40
Sweet & Sour Pearl Onions, Pickled Root Vegetables, Tarragon Soil, Butter Croutons, Port Wine Jus	
Riverina Beef Rib Eye (gf, df)	42
Charred Onion Cups, Hand Cut Chips, Port Wine Jus	
Pineapple & Coffee Glazed Belly of Berkshire Pork (gf)	34
Parsnip Puree, Beetroot Puree, Pumpkin Puree, Pineapple Chutney	
Garlic Tossed Spaetzle (v)	29
Melange of Mushrooms, Basil Oil	

Sides

Herbed Three Sprout & Mushroom Salad, Sweet Chilli Vinaigrette (gf, df)

Steamed Seasonal Vegetables (gf, df)

Hand Cut Chips, Garlic Aioli (gf, df)

Crumbed Cheesy Mash

Spanish Style Chorizo & Bell Pepper Rice (gf, df)

All sides are \$9.00 each

Dessert

S'mores	15
Moist Chocolate Cake, Cinnamon Cookie Crumble, Chocolate Snap, Marshmallow Ice Cream	
White Belgian Chocolate & Matcha Baked Cheesecake	15
Almond Tuille, Berry Gel, Strawberry Sorbet	
Honey & Saffron Pyramid	15
Honeycomb, Cinnamon & Orange Coulis, Ghorayeba	
Kahlua & Dark Chocolate Mousse (gf)	17
Pistachio Nuts Crusted Dark Chocolate Shell, Citrus Berry Compote	
Trio of Berry Tart	16
Puff Pastry, Vanilla Infused Crème Chantilly, Mixed Berry Gel	
Melange of Fresh Fruits (gf, df)	14
Cheese Tasting Plate	26
Baked Triple Cream Brie, Three Cheese Truffles, Baked Triple Cream Brie, Gorgonzola, Lavosh Crisps	

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