

SHARE PLATES

Oyster ~ natural * 3.0

Oyster ~ tempura with radish, wakame salad & wasabi mayonnaise 3.5

King prawn with chorizo, tomato, green olives, smoked paprika, chilli & basil on bruschetta 15.0

Black mussels with chilli, tomato, basil & olive bread 7.5

Watercress salad with goat's curd, nashi pear, peas & pomegranate * 8.5

Twice baked 4 cheese soufflé with mushroom sabayon & a watercress, grape & walnut salad 11.5

Duo of quail: marinated quail on an onion tart with caramelised pear; quail confit over wilted baby spinach & game jus 15.0

Confit pork belly & seared scallops served with parsnip puree, crispy pancetta, baby watercress & a truffle jus * 13.0

Cider braised goat shoulder with goat's curd, preserved lemon & mâche salad 12.5

MAINS

Parmesan gnocchi with sage butter, green asparagus, oyster mushrooms & macadamia nuts 21.5

Seared barramundi with cauliflower florets, swiss brown mushroom, keizerfleisch, lemon zest & a port reduction * 25.0

Free range chicken ballotine with pork & pistachio farce, broccoli, fattoush salad & yoghurt dressing 25.0

Spiced duck breast with parsnip puree, choy sum, snow pea tendrils & a mandarin & blueberry jus * 29.0

Grain fed Kilcoy eye fillet with garlic mash, braised beef cheeks, celeriac remoulade & red wine jus * 32.0

SIDES

Snow peas with chilli & lemon zest * 7.0

Green beans with confit garlic * 7.0

Sautéed Portobello mushroom with garlic chips * 8.5



DESSERT

Lemon myrtle tart with berry coulis, honey mascarpone cream & bubble sugar 12.0

Pineapple custard with black sticky rice pudding served with coconut ice cream 14.0

Dark callebaut chocolate fondant with Grand Marnier crème anglaise, vanilla bean ice cream & pistachio fairy floss * 13.0

Japanese doughnuts with lemon honey & lemon balm served with chocolate mousse, walnuts & berries 12.0

Cheese plate of King River Gold, Milawa blue, Markwood cheddar with muscatels, quince paste & water crackers 18.0

SHARE DESSERT \$12 per guest, minimum 4 guests

Lemon myrtle tart with berry coulis, honey mascarpone cream & bubble sugar

Orange infused churros & dulce de leche

Dark callebaut chocolate fondant with Grand Marnier crème anglaise, vanilla bean ice cream & pistachio fairy floss *

For today's specials please ask your waiter or refer to the blackboard

** Indicates gluten free*

If you have any food allergies inform your waiter before placing your order

NO SPLIT BILLS



BEER GARDEN MENU

Selection of breads with olives & extra virgin olive oil 7.5

Moroccan meatballs with cous cous 9.0

Japanese marinated & fried chicken with sesame mayo & a ruby grapefruit & rocket salad * 7.5

Spiced lamb ragout on toasted ciabatta, mesclun, oven-dried tomatoes & shaved parmesan 10.0

Warmed flat bread with roasted pumpkin, fetta, rocket pesto & chilli pumpkin seeds 12.0

Shoestring fries with rosemary salt & aioli 7.0

BEER GARDEN SHARE PLATES \$12 per guest, minimum 4 guests

Selection of breads with olives & extra virgin olive oil

Watercress salad with goat's curd, nashi pear, peas & pomegranate *

Black mussels with chilli, tomato, basil & olive bread

Oyster tempura with radish, wakame salad & wasabi mayonnaise

Japanese marinated & fried chicken with sesame mayo & a ruby grapefruit & rocket salad *

MIDWEEK LUNCH SPECIAL

TUESDAY THROUGH FRIDAY ENJOY A MEAL WITH A GLASS OF HOUSE WINE, POT OF DRAUGHT OR SOFT DRINK FOR JUST \$15...

Black mussels with chilli, tomato, basil & a serve of fries

Spiced lamb ragout on toasted ciabatta, mesclun, oven-dried tomatoes, shaved parmesan & fries

Portobello mushroom risotto with baby spinach, shaved reggiano & truffle oil *

Warmed flat bread with roasted pumpkin, fetta, rocket pesto & chilli pumpkin seeds

Chicken & pancetta parmigiana crumbed with rosemary & parmesan served with fries & garden salad

