

STARTER

Oven Baked Garlic Bread 10

Salt & Pepper Calamari 14

Wasabi mayonnaise, green leaf salad

Bread & Assorted Dips 14

GF option available

GF

DF, V ★

Cajun Spiced Beef Skewers 15

Ponzu sauce, spring onion

Soup of the Day 12

GF/DF

MAIN COURSE

Porchetta 31

Slow roasted, citrus rubbed pork belly with fresh herbs, steamed broccolini, truffle gratin potatoes & apple, ginger, red wine compote

Salmon Fillet 39

Crispy skin salmon, fresh soba & seasonal vegetable noodles, chilli miso dressing, crispy shallots, fresh herbs

GF option available

Sirloin Fillet 39 | Eye Fillet Steak 40

Truffle gratin potatoes, steamed Chinese broccoli, roasted vine tomato, juniper berry & red wine jus

Risotto 25 | Add Salmon Fillet 39

Roasted pumpkin, leeks, spinach & porcini mushrooms with shaved parmesan

Vegan without parmesan cheese

GF

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GF

GF ★

Slow Cooked Lamb 36

Garam masala rubbed lamb shoulder, chive mash, seasonal greens, red wine jus

Baked Chicken Breast 32

Bacon & herb stuffing, seasonal greens, truffle mash & creamy mustard sauce

Beef Burger 26

Fresh seasoned ground beef mince, tomato relish, bacon, pickles, swiss cheese, lettuce - served with fries

GF option available

Buttermilk Chicken Burger 26

Crispy buttermilk chicken, chipotle mayonnaise, bacon, lettuce, tomato - served with fries

GF option available

GF/DF

GF

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SIDES

Chinese Broccoli (Gai Lan) 12

leafy green, long stems, small florets

sage & brown butter, toasted almonds

Seasonal Steamed Vegetables 10

Seasonal Side Salad 9

Classic Potato Gratin 10

Fries 9

Mango Crème Brûlée 12

GF/V

Salted Caramel Cheesecake 12

Whipped cream

V

Rhubarb & Apple Crumble 12

Vanilla ice cream

Vegan option available

Trio of Ice Creams 11

GF/V ★

GF/V

DESSERT

AVAILABLE 5:30PM - 9PM

★ Dish can be adjusted for dietary requirements, please ask your server.