

STARTERS

French Onion Soup \$18

Gruyère croutons, thyme

V

Warm Hummus \$18

Olive oil, sumac, spiced chickpeas, tortilla chips

VE

Whipped Feta \$21

Roasted grapes, thyme honey, warm pita bread

V

Buffalo Chicken Wings \$22

Buffalo sauce, blue cheese dressing, pickles

GF

Umami Prawns \$24

White wine, garlic butter, lemon, sourdough

Smoked Salmon & Apple \$24

Green apple, shaved fennel, dill, lemon, aioli, olive oil

GF

MAINS

Slow-Braised Beef Cheek \$39.5

Creamy mash, baby carrots, red wine jus

Chicken Milanese à la Crème \$35.5

Crisp crumbed chicken breast, dijon mustard cream, braised Brussels sprouts, purple cabbage

GF

Baked Market Fish \$38

Lemon beurre blanc, pea purée, cherry tomatoes, Nadine potatoes

GF

Wild Mushroom Pesto Pappardelle \$32 GF, DF, VE

Toasted pine nuts, vegan feta, vegan pesto, plant-based cream, truffle oil

Wagyu Beef Burger \$33

Bacon, cheese, caramelised onion jam, mustard aioli, golden fries

FROM THE GRILL

Herb-Marinated Lamb Shoulder Chops \$45

Scotch Fillet 200g \$46.5

Eye Fillet 200g \$48.5

Served with Yorkshire pudding & jus
+ **Your choice of:** steamed vegetables, golden fries, or salad

SIDES

Roasted Broccoli \$9

Lemon, confit shallots

GF, VE

Golden Fries \$12

Tomato sauce, aioli

V

Creamy Mash \$8

GF, V

Mac & Cheese \$13

Three cheese sauce, gluten free parmesan crumb

GF

Rocket & Parmigiano Reggiano Salad \$9.5 V, GF

Balsamic glaze, olive oil

Braised Purple Cabbage \$10

Dates, blue cheese dressing

V, GF

DESSERT

Raspberry Slice \$15

Almond & coconut crumb base, chocolate ganache, chewy caramel, raspberry marshmallow, chocolate shavings

GF, DF, VE

Sticky Date Pudding \$15

Warm salted caramel sauce, vanilla bean ice cream

V

Mixed Berry Panna Cotta \$13

Berry compote, walnut crumb

V

Mini Pavlova \$12

Passionfruit, mango, vanilla cream

V

Trio of Ice Creams \$10

DF, VE option available

V

City DINING & BAR

DIETARIES: GF = GLUTEN FREE, DF = DAIRY FREE, V = VEGETARIAN, VE = VEGAN