



## Dinner • Six to Nine

### TO BEGIN

- Steamed **Edamame** beans, soy sauce \$9  
Warmed citrus marinated **olives** \$8  
Garlic **pizza bread**, confit garlic, parmesan, herbs \$8

### STARTERS

- Soup** of the day w/ toasted focaccia \$12  
**Venison** - rare, capsicum compote, corn salsa, parmesan crumb \$16  
Spinach & pine nut **Ravioli**, mushroom puree, crispy shallots, truffle oil \$16  
Cured **salmon**, coconut kaffir cream, vodka cucumber, roasted macadamia, avocado, coriander \$16

### MAINS

- Pan fried **Fish of the Day**, capsicum & agria mash, salsa verde, fennel slaw \$32  
21-day aged **Rib Eye**, dauphinoise potatoes, ratatouille, horseradish & chive cream, jus \$33  
Roasted **Lamb Rump**, whipped goats cheese & thyme croquette, eggplant puree, confit garlic, jus \$31  
Pan fried **Fish'n'Chips**, homemade tartare sauce, with salad or roast vege \$28  
**Beef Burger**, 150g Homemade beef burger pattie, grilled cheese, bacon, our signature relish, w/ salad and beer battered fries \$20  
Summer pea & courgette **Risotto**, pine nuts, parmesan \$22  
**Medley** of quinoa and rice, roasted vegetables, cashew nuts aioli \$22  
- add beef \$6  
- add chicken \$4

### SIDES

- Honey roasted **carrots**, labneh, sunflower seeds \$9  
Roasted baby beetroot & feta \$9  
**Iceberg** wedge, corn & tomato salsa \$8

### DESSERTS

- Raspberry & Rum cheesecake, summer fruit salsa \$14  
Coconut **Panna Cotta**, berry compote, meringue \$14  
Dark Ghana chocolate **ganache**, passionfruit, vanilla bean ice cream \$14  
**Affogato** – Flight Coffee espresso, vanilla bean ice cream \$8.5  
add a shot of Kahlua, Baileys, Franjelico or Whiskey \$5.5  
Baked **goats cheese**, honey, toasted focaccia \$16

### STICKY & SWEET 60ML

- Trinity Hill NV Touriga Port – Gimblett Gravels \$11  
2016 De La Terre Noble Viognier Dessert wine \$12

*Thank you all for coming down and sampling our new menu.  
All feedback is encouraged and will be welcomed with open arms!.t.o...*