

# Tasting Menu



## King prawn

Lobster bisque, citrus, parsley oil & angel hair chilli (gf, df\*)

***Chef's pairing suggestion: Brindabella Fiano***

## Coconut chicken

Coconut poached chicken breast, rice cake, lychee red curry sauce & basil oil (gf, df)

***Chef's pairing suggestion: Ara Sauvignon Blanc***

## Duck breast

Sichuan spiced duck breast, pomme puree & seasonal greens with red currant jus (gf, df\*)

***Chef's pairing suggestion: Eden Road Pinot Noir***

## Lamb Rump

Harissa marinated lamb rump, sweet potato mash, seasonal greens & red wine jus (gf, df\*)

***Chef's pairing suggestion: Vintage Barossa Shiraz***

## Mango panna cotta

Vanilla bean panna cotta, mango puree, lemon meringue & caramel hazelnut(gf)

***Chef's pairing suggestion: Capital the Treasury Late Picked Viognier***

\$85pp min 2 people  
With matching wines + \$50



## Starter

### Focaccia 6

House baked rosemary & garlic focaccia with truffle butter (df\*)

**Chef's pairing suggestion: Brindabella Sparkling Rose**

### Olives 12

Herb & citrus marinated olives, served with a house baked rosemary & garlic focaccia (df\*, gf\*)

**Chef's pairing suggestion: Eden Road Pinot Noir**

### Popcorn chicken 18

Chicken breast, Asian spices, soy sauce, crispy nori, Gochujang mayonnaise & lemon (df)

**Chef's pairing suggestion: Ara Sauvignon Blanc**

## To Share

### Charcuterie board 2ppl 39

Italian salami, bresaola, prosciutto, ham, cornichons, Chef's selected dips, lavosh, grissini, crackers & house baked focaccia (gf\*, df\*)

**Chef's pairing suggestion: Clonakilla Hilltops Shiraz**

### Cheese board 2ppl 39

Chef's selected Australian & imported soft & hard cheese, cornichons, dips, lavosh, grissini, crackers & house baked focaccia (v, gf\*)

**Chef's pairing suggestion: Long Rail Gully Pinot Gris**



## Entrees

### Calamari 19/24

Asian spiced calamari, orange & seasonal leaves salad served with aioli (df)

**Chef's pairing suggestion: Lark Hill Riesling**

### Confit Salmon 22

Confit Tasmania salmon, pickled eshallot, yuzu curd (gf, df\*)

**Chef's pairing suggestion: Long Rail Gully Pinot Gris**

### King prawns 24

Lobster bisque, citrus, parsley oil & angel hair chilli (gf, df\*)

**Chef's pairing suggestion: Brindabella Fiano**

### Duck Brioche 20

Confit duck leg, mini charcoal brioche, hoisin and sesame sauce, pickled cucumber, spring onion & crispy sweet potato chips

**Chef's pairing suggestion: Ara Sauvignon Blanc**

### Thai beef 20/25

Grilled sliced beef with fresh lime juice, sweet chilli Thai dressing & seasonal leaves (df)

**Chef's pairing suggestion: Murrumbateman Sangiovese**

### Burrata 19

Burrata served with cherry tomatoes, chimichurri & woodfired lavosh (v, gf\*)

**Chef's pairing suggestion: Bertaine Pinot Noir**

### Oyster mushrooms 19

Battered oyster mushrooms, grilled halloumi, chilli tahini dressing, with popped wild rice (v, vg\*)

**Chef's pairing suggestion: Nick O'Leary Riesling**

Gluten-free (gf) Gluten-free option (gf\*) Vegetarian (v) Vegetarian option (v\*) Vegan (vg) Vegan option (vg\*)  
Dairy free (df). Please be aware that kitchen does handle nuts, please advise staff of any allergies. **1.5%** credit card surcharge, **15%** public holiday surcharge applied.



## Mains

### Barramundi 36

Grilled Cone Bay barramundi, dauphinoise potato, parsnip purée, tomato & basil sauce (gf, df\*)

***Chef's pairing suggestion: Nick O'Leary Riesling***

### G&T fish 32

Gin & tonic battered fish, chips & salad, served with house made tartare sauce (df)

***Chef's pairing suggestion: Lark Hill Riesling***

### Coconut chicken 32

Coconut poached chicken breast, rice cake, lychee red curry sauce & green oil (gf, df)

***Chef's pairing suggestion: Ara Sauvignon Blanc***

### Duck breast 38.5

Sichuan spiced duck breast, pomme puree, seasonal greens, red currant jus (gf, df\*)

***Chef's pairing suggestion: Eden Road Pinot Noir***

### Lamb Rump 38.5

Harissa marinated lamb rump, sweet potato mash, seasonal greens & red wine jus (gf, df\*)

***Chef's pairing suggestion: Vintage Barossa Shiraz***

### Steak of the day 55

Chef's selected beef, duck fat chat potatoes, broccolini & red wine jus (gf, df\*)

***Chef's pairing suggestion: Clonakilla Hilltops Shiraz***



## Cauliflower 32

Moroccan spiced cauliflower, cashew nut cream, romesco sauce & crispy kale (vg)

**Chef's pairing suggestion: Credaro Five Tales Chardonnay**

## Vegetarian gnocchi 30

Smoked capsicum, asparagus, baby spinach, tomato base & Grana Padano (v, vg\*)

**Chef's pairing suggestion: Pankhurst Tempranillo**

## Slow cooked lamb gnocchi 32

10 hour slow cooked lamb shoulder ragu, capsicum, basil, tomato base & Grana Padano

**Chef's pairing suggestion: Tatachilla Cabernet Shiraz**

## Sides

### Chips 13

Served with aioli (vg, df)

### Honey dutch carrots 14

Roasted baby carrot, honey glazed, sesame seeds (gf, df, vg\*)

### Green Beans 13

lemon zest, Grana Padano (gf, vg\*, df\*)

### Duck fat chats 14

With fresh herb (gf, df)

### Spinach salad 14

With cherry tomatoes, pita seed and French dressing (vg, gf, df)

Gluten-free (gf) Gluten-free option (gf\*) Vegetarian (v) Vegetarian option (v\*) Vegan (vg) Vegan option (vg\*)

Dairy free (df). Please be aware that kitchen does handle nuts, please advise staff of any allergies. **1.5% credit card surcharge, 15% public holiday surcharge applied.**



## Dessert menu

### Lemon curd tart 16

Served with whipped cream, seasonal berries, crispy meringue, citrus shard

***Chef's pairing suggestion: Capital the Treasury Late Picked Viognier***

### Mango panna cotta 16

Vanilla bean panna cotta, mango puree, lemon meringue, carmel hazelnut (gf)

***Chef's pairing suggestion: Capital the Treasury Late Picked Viognier***

### Sticky date pudding 16

Served with butterscotch sauce & vanilla bean ice cream

***Chef's pairing suggestion: Penfolds Grandfather Port***

### Chocolate crème brûlée 16

Chocolate crème brûlée served with berry sorbet (gf)

***Chef's pairing suggestion: Cofield Muscat***

### Affogato 14.5/20

Vanilla ice cream served with espresso & your choice of liquor (Frangelico, Baileys, Kahlua, Cointreau, extra \$5.50) or standard (gf)

Gluten-free (gf) Gluten-free option (gf\*) Vegetarian (v) Vegetarian option (v\*) Vegan (vg) Vegan option (vg\*)

Dairy free (df). Please be aware that kitchen does handle nuts, please advise staff of any allergies. **1.5%** credit card surcharge, **15%** public holiday surcharge applied.



## Kids' menu u12 \$14pp

Fish & chips

Ham & pineapple pizza (gf\*plus \$5)

Cheeseburger with chips

Chicken nuggets with chips

## Kids' dessert \$8pp

Vanilla ice cream with chocolate, caramel or strawberry  
topping



## Woodfired pizza

### **Mushroom 24**

Mushroom, marinated olives, mozzarella, aged balsamic, extra virgin olive oil base (GF\*, V)

### **Potato & rosemary 23**

Tasmanian poached potatoes, fresh rosemary, mozzarella, extra virgin olive oil base (GF\*, V)

### **Prosciutto & roquette 25**

Italian prosciutto, aged balsamic, fresh roquette, mozzarella, tomato base (GF\*)

### **Peri Peri chicken 24**

Mild spice chicken breast, fresh thyme, sun-dried tomato, peri peri mayonnaise, mozzarella, tomato base (GF\*)

### **Margherita 23**

Classic Margherita – bocconcini, fresh basil, mozzarella, tomato, extra virgin olive oil & tomato base (GF\*)

### **Pepperoni 24**

Australian cured pepperoni, buffalo mozzarella, tomato base (GF\*)

### **Lamb 25**

Lamb ragu, roasted capsicum, fetta cheese, mozzarella, tomato base (GF\*)

### **Hawaiian 23**

Ham, pineapple, mozzarella, tomato base (GF\*)

### **Meat lovers 25**

Lamb shoulder ragu, Ham, pepperoni, onion, mozzarella, bbq base (GF\*)

Gluten free bases available +5