

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: Tatchilla 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)

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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, caramel 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*)

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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