



# 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, 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 Panacotta

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

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

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

**Friday and Saturday Nights**



## 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

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

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

### Confit Salmon

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

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

### King prawns +\$5

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

**Chef's suggestion: Brindabella Fiano**

### Duck Brioche

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

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

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

### Burrata

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

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

### Oyster mushrooms

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

**2-course \$59**

**3-course \$69**

**Friday and Saturday Nights**



## Mains

### Barramundi

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

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

### G&T fish

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

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

### Coconut chicken

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

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

### Duck breast

Sichuan spiced duck breast, pomme puree, seasonal greens, 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***

### Steak of the day +\$15

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

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

2-course \$59
3-course \$69

**Friday and Saturday Nights**



## Cauliflower

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

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

## Vegetarian gnocchi

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

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

## Slow cooked lamb gnocchi

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**

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

### **Duck fat chats 14**

With fresh herbs (gf, df)

### **Spinach salad 14**

With cherry tomatoes, pepita seeds and French dressing (vg, gf, df)



## Dessert menu

### Lemon curd tart

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

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

### Mango Panna Cotta

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

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

### Sticky date pudding

Served with butterscotch sauce & vanilla bean ice cream

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

### Chocolate crème brûlée

Chocolate crème brûlée served with berry sorbet (gf)

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

### Affogato

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

2-course \$59
3-course \$69

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

**Friday and Saturday Nights**

## **Kids' menu** u12 \$25pp

Fish & chips

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

Cheeseburger with chips

Chicken nuggets with chips

## **Kids' dessert** (included)

Vanilla ice cream with chocolate, caramel or strawberry topping