



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, caramel 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, caramel 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

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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