



DINNER MENU

Wild Mushroom Arancini *Garlic Aioli* 14

Crispy Szechuan Squid *Lemon & Aioli* 16

Smoked Salmon Rillettes *Cucumber, Watercress & Sourdough Crisp* 16

Smoked Venison Carpaccio *Roast Beetroot, Fig & Celeriac* 16

Slow Roast Beef Fillet *Triple Cooked Chips, Spinach, Taragon Butter & Watercress* 38

Pan Seared Market Fish *Potato Mash, Silver Beet, Beurre Blanc & Orange M.P.*

Slow Roast Pork *Pumpkin & Miso Puree, Apple & Walnut Salad* 30

Wagyu Beef Burger *Red Wine Braised Onions, Pickles, Bacon, Cheese & Worcestershire Mayo. Served with Shoestring Fries* 25

Baked Potato Gnocchi *Roast Mushroom, Spinach, Gorgonzola & Walnuts* 25

Seasonal Side Dishes 9

Baked Vanilla Cheesecake *Poached Rhubarb, Crème Fraiche & Blood Orange* 15

Chewy Almond Topped Apple, Blackberry & Pine Nut Cobbler *Vanilla Custard* 15

Hot Chocolate Fondant *Malt Puree & Vanilla Ice Cream* 15

Cheese 50g *Served with Chargrilled Bread, Dried Fruit & Nuts* 15