



Mushroom arancini with house made garlic aioli	12
Roasted garlic and lemon white bean dip with chargrilled flat bread	12
Cauliflower soup with sage, crispy lardons & house made flat bread	14
Dressed asparagus, parmesan custard, tomato, sourdough & hazelnuts	13.5
Platter to share: Roasted olives, baked feta with honey & walnuts, char grilled bread	18
Charcuterie board: Pork, pistachio & prune terrine, duck liver parfait, cold sliced meats, piccalilli, mulled cider jelly, char grilled bread	25
Slow roast wagyu beef fillet, tarragon butter, triple cooked chips	30
Roasted pumpkin soufflé, walnut and feta salad, saffron pear chutney	26
Silverbeet & ricotta ravioli, walnut butter & pickled lemon	24
Slow roast pork, caramelised cauliflower puree, rhubarb, waldorf salad	28
Pan fried fish, parsnip puree, broccoli, bacon, grains, clams & lemon caper dressing	M.P
Pork belly w/ agria gnocchi, new season asparagus, peas, chilli & garlic	24
Coconut poached chicken salad with broccoli, dates, cabbage & almonds	22
Wagyu beef burger, smoky cheese, sauerkraut, lettuce, mustard & BBQ sauce	24
Side Dishes – Change daily	9
Warm chocolate pudding, vanilla ice cream, malt, 100s & 1000s	15
Ice cream sandwich w/ hobnobs, raspberry & toffee	14
Mango, orange & tonka bean trifle with pineapple, almond & coconut	14
White chocolate & strawberry cheesecake donut	10
Dessert platter for two	28
Cheese – 50g served with accompaniments	15