

M E N U



SMALL PLATES

HOUSE MADE FOCACCIA	9
<i>Choice of confit garlic & oregano butter OR smokey baba ganoush</i>	
MARINATED OLIVES, CHORIZO	12
gf/df/v+ without chorizo	
LEMON PEPPER CALAMARI	15
Caper citrus mayo gf/df	
LAMB KOFTA	15
Mint, cornichons, yoghurt gf	
MISO GINGER FRIED PORK RIBLETS	15
Crispy onions gf/df	

LARGE PLATES

BUTCHER'S CUT	
Smoked garlic & mushroom butter, potato fondant, garden vegetables, red wine jus gf	
Choice of daily beef cut	33
OR Pork cutlet	31
PANKO CRUMBED CHICKEN	25
SCHNITZEL	
New season vegetables, chips or salad (choice of two sides, sauce on request)	
14 HOUR BRAISED LAMB	
SHOULDER RAGU PAPPARDELLE	28
Asparagus, cherry tomato, Parmesan gremolata	
PIE OF THE DAY	24
Seeded mustard mash, peas, peppered onion jus	
PAN ROASTED BARRAMUNDI	30
Herb crushed potato, borlotti, bean, snowpeas, broccolini & lemon butter	
INVOLTINI DI MELANZANE	25
Roast pumpkin, kale & tomato, snow pea, pinenut, lemon v	
HOUSE MADE SAUCES	
Farmhouse gravy, Red wine jus, Roast Field mushroom & Worcestershire, Pepper, Smoked garlic & mushroom butter	
Extra pot of gravy	1.5

BURGERS

All burgers served on brioche with chips.

BUTTERMILK FRIED CHICKEN	20
Smokey chipotle & onion jam, fennel radish slaw, Swiss cheese	
DOUBLE WAGYU BEEF	20
Cheese, bacon beetroot relish, lettuce, pickles, dijonnaise gf on request	
ROASTED MUSHROOM	20
Tomato, lettuce, crumbed bocconcini, mustard pickle & tahini coconut yoghurt v gf on request	

SIDES

GARDEN VEGETABLES	10
Mushroom soy butter gf/v+ no butter	
FRIES Tomato mayo, thyme salt gf/v+ vegan mayo	10
BABY GEM & PARMESAN SALAD	10
Buttermilk dressing gf/v+ no dressing & cheese	
ROASTED VEGETABLES v	10

KIDS

Served with chips, fruit & ice cream cup.

MAC N CHEESE	14
CHEESEBURGER	14
POPCORN CHICKEN	14
MARGARITA MINI PIZZA	14

SWEET ITEMS

LEMON CURD, VANILLA BEAN ESKIMO PIE	12
CHOCOLATE BAILEYS CREME BRULLEE	12
Macadamia & salted dulce de leche shortbread	
CRUMBLE TARTLET	12
Pear, blackberry & roast rhubarb, double cream	
KIDS ICE CREAM CUPS	4

PLEASE ORDER AT THE FOOD COUNTER IN DINING ROOM

**Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst we cannot guarantee that our food will be allergen free we do offer
gf – gluten free | **df** – dairy free | **v** – vegan | **v+** – vegan option
All credit cards incur a 1% surcharge. A 10% surcharge will apply on public holidays*