

M E N U



SMALL PLATES

HOUSE MADE FOCACCIA <i>with confit garlic & herb butter</i> <i>Add smokey baba ghanoush or hummus</i>	10 2
OLIVES, CAPERBERRIES, CHORIZO gf/df	12
LEMON PEPPER CALAMARI Lemo mayo gf/df	16
PRAWN MINI BAHN MI Celeriac remoulade, tomato & corn	16
SPICED LAMB KOFTA Mint, cucumber, pomegranate & yoghurt gf	16
PLUM, SOY & GINGER GLAZED PORK RIBLETS Crispy onions gf/df	16

LARGE PLATES

THE BUTCHER'S CUT Choice of daily beef cut	34
<i>OR</i> Serrano wrapped braised lamb shoulder	32
<i>OR</i> 300g pork cutlet w/ caramelised apple with smoked garlic & horseradish butter, corn beef hash, garden vegetables & red wine jus	32
PANKO CRUMBED CHICKEN SCHNITZEL Choice of two sides new season vegetables, chips or salad (<i>sauce on request</i>)	26
PIE OF THE DAY Parmesan garlic mash, peas & tomato relish	26
CHORIZO & PRAWN HERBED GNOCCHI Confit tomato, sugar snaps, Parmesan & serrano ham & chili velouté	28
CRISPY SKIN SALMON NIÇOISE Heirloom beets, soft boiled egg & prawn vinaigrette gf/df	30
MELANZANE DE PARMIGIANA Roast spiced sweet potato, Swiss chard, snowpea & olive tapenade v+	27
HOUSE MADE SAUCES <i>Available for mains</i> Farmhouse gravy, pepper or roast field mushroom & worcestershire	

BURGERS

All served on martin's potato bun served with chips

FRIED BUTTERMILK CHICKEN Smokey chipotle & onion jam, fennel radish slaw, American cheese	20
DOUBLE BLACK ANGUS BEEF Cheese, maple bacon, tomato jam, truffle mustard, lettuce & pickles gf on request	20
PULLED JACKFRUIT & EGGPLANT Jackfruit, crumbed eggplant, beetroot, lettuce, tomato & miso vegan mayo v/gf on request	20

SIDES

GARDEN VEGETABLES Almonds and soy gf	10
FRIES Tomato aioli, rosemary salt v+ vegan mayo	10
BABY GEM & PARMESAN SALAD Buttermilk dressing gf	10
CAPRESE SALAD Heirloom tomato, eschalot, basil & buffalo mozzarella	12

KIDS

Served with chips & fruit & ice cream cup.

MAC N CHEESE	15
CHEESEBURGER	15
POPCORN CHICKEN	15
CHEESE & TOMATO MINI PIZZA	15
TEMPURA FISH	15

SWEET ITEMS

CHOCOLATE MOUSSE CAKE Chocolate yogurt, crackles, meringues & white chocolate ice cream	13
PINEAPPLE TART TATIN Candied walnuts, lemon curd & mango sorbet	13
VANILLA BEAN CREME BRULEE Raspberry and cream shortbread	13
KIDS ICE CREAM CUP	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.*