

DINNER MENU

SHAREPLATES

	Organic Sour Dough, Balsamic, Olive Oil	2
	Toasted Turkish Bread, Olive Oil, Hummus, Warm Kalamata Olives	10
	Fried Green Olives, Stuffed with Fetta Cheese, Roast Garlic Mayonnaise	8
GF*	Salt & Pepper Squid, Fresh Citrus, Rocket, Aioli	16

ENTREES

	Twice Baked Cheddar Cheese & Spinach Soufflé	16
	House made Sour Cream & Eshallot Waffles, Tasmanian Smoked Salmon, Salmon Caviar, Crème Fraiche	18
	Roasted Eggplant, Goats Curd, Soft Herb Ravioli, Nut Brown Butter	16
GF/DF	Warm Duck & Pork Sausage, Sultana, Apple & Cress Salad, Sherry Vinaigrette	18
GF/DF*	Sautéed Garlic & Chilli King Prawns. Saffron Risotto, Rocket, Tomato Herb Salsa	18 / 27
GF/DF	Coconut Chicken Salad, Cucumber Ribbons, Bean Sprouts, Chilli, Mint, Cashew Nuts, Sweet Potato	16 / 24
DF*	House made Potato Gnocchi, Field Mushrooms, Sage Brown Butter, Truffle Oil, Shaved Parmesan	18 / 25

MAINS

	Salmon & Snapper Fishcakes, Buttered Spinach, Hot Tartare Sauce, French Fries	22
GF/DF*	Roast Barramundi, Nicola Potatoes, Pot Roast Fennel, Bacon, Tomato Salsa, Champagne Cream	30
GF	Grilled Striploin, Horseradish Mash, Green Beans, Bone Marrow, Bordelaise Sauce	30
GF/DF*	Confit Duck Cassoulet (Classic French White Bean Stew)	29
GF	Braised Beef Brisket, Wild Mushroom Ragout, Buttered Spinach, Crispy Speck	29
GF	Crispy Pork Belly, Grilled Balmain Bug, Chestnut Puree, Spiced Apple Salad	32

SIDES

GF	Rocket, Pear, Walnut, Parmesan Salad, Balsamic Dressing	8
GF	Shoe String Fries	8
	Cauliflower Mornay	8
GF	Baby Green Beans, Flaked Almond, Preserved Lemon	8

GF	Gluten Free
DF	Dairy Free
DF*	Can be dairy free on request
GF*	Can be gluten free on request