



SAMPLE MENU – MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 1

2 COURSES INCLUDING SIDES TO SHARE (Entrée & Main) - \$70pp or

3 COURSES FOR \$85pp

TO SHARE

House toasted bread w Lot 8 olive oil, balsamic reduction

TO START

Beef carpaccio. black truffle. cherry. tomato, Parmigiano Reggiano, nut praline, EVOO

Pulled pork & duck croquettes, sriracha mayo, cherry, cos lettuce, herbs, hazelnut

King prawn ceviche, coconut, chilli, lime, capsicum, onion, coriander, flat bread

MAIN

6-hour braised beef cheek, house made slaw, parsnip puree, cherry relish, hazelnuts

'Peroni' battered market fish, hand cut chips, house tartare, lemon, green leaf salad

Chargrilled carrots, romesco, broccolini, pumpkin seeds, currants, pickled cherry, toasted almonds, chilli

SIDES TO SHARE FOR THE TABLE

Twice cooked hand cut chips w aioli

Roasted Parkvale mushrooms, balsamic, shallots

ADD A DESSERT

Affogato, vanilla bean ice cream, espresso coffee, Amaretto

Dark chocolate delice, salted caramel anglaise, toasted coconut, salted peanuts, coconut gelato



SAMPLE MENU – MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 2

3 COURSES - \$69PP

TO START

Pulled pork & duck croquettes, sriracha mayo, cherry, cos lettuce, herbs, hazelnut

MAIN

6 hour braised beef cheek, remoulade slaw, parsnip puree, beetroot, hazelnuts crumb

Chargrilled carrots, romesco, broccolini, pumpkin seeds, currants, pickled cherry, toasted almonds, chilli

Chilli & lime chicken, green seasonal vegetables, cranberries, hazelnut

ADD SIDES

Twice cooked hand cut chips w truffle mayo	10
Green leaf salad	10
Roasted Parkvale mushrooms, balsamic, shallots	10

DESSERT

Affogato, vanilla bean ice cream, espresso coffee, Amaretto



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OPTION 3

SHARED STYLE - \$60PP

TO START

Shared platted: House toasted breads & olive oil, cured meats, croquettes, beef tataki, crispy fish, olives, prawns

SHARED MAIN

6 hour braised beef cheek, remoulade slaw, parsnip puree, beetroot, hazelnuts crumb

&

Chargrilled chicken, green seasonal vegetables, cranberries, hazelnut

Includes sides to share down the table

DESSERT

Deconstructed pavlova 'our way'



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OPTION 4

TASTING MENU – TRUST THE CHEF – 5 COURSES - \$100PP

Beef Takaki. black truffle. cherry. tomato, Parmigiano Reggiano, nut praline

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King prawn ceviche, coconut, chilli, lime, capsicum, onion, coriander, flat bread

*

Chilli & lime chargrilled chicken, cauliflower puree, cranberries, greens

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Confit duck leg, parsnip purée, potato rosti, cherry, orange jus, cress -*signature main-*

*

'Raspberry & macadamia', cream cheese mousse, lemon curd, berry compote, biscuit



SAMPLE MENU – MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 5

SET 3 COURSES - \$55PP

TO START

Beef carpaccio, black truffle mayo, cherry, tomato, Parmigiano Reggiano, nut praline, EVOO

MAIN

Chilli & lime grilled chicken, cauliflower puree, remoulade slaw, cranberries, green leaves

ADD SIDES

Twice cooked hand cut chips <u>OR</u> shoestring fries w aioli	10
Cauliflower & rocket salad, currants, seeds	12
Roasted Parkvale mushrooms, balsamic, shallots	12

TO FINISH & SHARE

'Raspberry & macadamia', cream cheese mousse, lemon curd, berry compote, biscuit



SAMPLE MENU – MAY CHANGE SLIGHTLY DUE TO SEASOANLITY

OPTION 6

GOURMET BURGERS (Wednesday night only) - \$20PP OR \$29PP

All served with twice cooked hand cut chips 20

Add tomato sauce or house made aioli - 50c

with a Peroni on tap or a glass of Palliser Chardonnay Or Palliser Pinot Noir 29

Crispy fried market fish, lemon mayo, lettuce, onion, tomato

Grilled 100% beef patty, bacon aioli, lettuce, cheddar, beetroot, pickles

Roasted Portobello mushrooms, beetroot relish, cheddar, onion, lettuce

Slow roasted sticky beef cheek, celeriac slaw, truffle mayo, lettuce

Chargrilled chicken, streaky bacon, lettuce, onion, BBQ sauce