



DINING ROOM

Entrée

- Shared platter, chefs' selection of cured meats & marinated vegetables with crusty bread 28
- Freshly shucked Oysters with shallot dressing & Jonah Crab Claws with spicy dressing 4 each
- Spicy fried chicken wings with kimchi, kewpie mayo & a roasted peanut & chilli praline 14
- Calamari dusted with sumac & fennel seed on pickled fennel, roast garlic & saffron yoghurt sauce 16
- Chicken liver pate, garlic toast & a sage, walnut crumble 14
- Cheese & corn fritters with chipotle, roast tomato sauce & sour cream 14

Mains

- House made potato gnocchi with roasted tomato sugo, burrata, fresh basil & pecorino 24
- Chipotle grilled chicken fillets with a charred corn & quinoa salad, spring onion sour cream & grilled lemon 30
- Slow roasted lamb shoulder with freekeh, roast capsicum risotto, smoky eggplant puree, tahini & cumin yoghurt 32
- Parmesan & herb crumbed veal schnitzel with creamy slaw 28
- Pork Belly with cauliflower two ways, apricot, fennel tomato relish and a sage jus 35
- Grilled Fish of the day 32

Steaks from the wood fired Jospar oven

- 300gm Porterhouse 32
- 300gm Scotch 38
- served with shoestring fries and red wine jus.

Sides

- Mixed leaf with house dressing 8
- Roast potatoes with parmesan, garlic & parsley 12
- Broccolini with oyster sauce & fried shallots 10
- Shoestring fries 10

Desserts

- Donuts with vanilla bean ice cream & truffle honey 14
- Lemon tart with double cream & berry compote 14
- Saffron poached pear with dark chocolate mousse & a chocolate, walnut crumb 14
- Farmhouse Cheese 30gm with quince paste & lavoche 14
- Please ask your waiter for today's selection*