

Dinner

Entrée \$19

Confit quail, quinoa salad & curried mayonnaise **GF**

Chicken roulade, apple & fennel salad, plum sauce **GF**

Goat's cheese soufflé, plum chutney, dressed mixed leaves & toasted pistachios

Crumbed scallops, cauliflower soubise, enoki mushroom salad **GFA**

Main \$46

Roast beef fillet, field mushrooms, mashed potatoes & red wine jus **GF**

Roasted pork belly, celeriac puree, potato galette and apple brandy jus **GF**

Grilled salmon fillet, seafood salsa, roasted fennel & spinach risotto **GF**

Braised goat, curried pumpkin puree, garlic flatbread, mint curd & greek salad **GFA**

Braised duck maryland, pan-fried potatoes & baby beetroot **GF**

Vegetable Malabari curry with cumin rice pilaf

Sides

Steamed baby beans with almond butter \$9

Fat chips with aioli \$9

Garden Salad (Large) \$12

Dessert \$19

Spiced poached Pear, white chocolate panna cotta & red wine glaze **GF**

Deconstructed apple crumble, crème fraîche, rhubarb compote

Peanut butter parfait, raspberry jelly, chocolate covered shortbread

Salted caramel, peanut & chocolate tart with chocolate ice cream

Dessert tasting plate for two \$40

Cheese Board \$19

A selection of Australian & imported cheeses, fresh grapes, spiced apple chutney & biscuits

GF indicates that the dish is Gluten Free. GFA indicates that the dish can be modified for a Gluten Free Diet.