

Dinner

Entrée \$19

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

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

Duck terrine, apple remoulade, white wine jelly **GF**

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

Main \$46

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

Pork rib-eye, apple & walnut pie, swede puree **GFA**

Grilled salmon fillet, squid ink spaghetti, broad bean salsa & dill sauce **GFA**

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

Braised duck maryland, pan-fried kipfler 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

Mango two-ways, toasted coconut, lime syrup **GF**

Deconstructed apple crumble, crème fraiche, 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.