

DINNER MENU

Starters - \$8

Freshly Toasted Ciabatta Bread
with house made caramelised balsamic vinegar and olive oil

Toasted Sourdough
with house made butter curd

Entrée - \$18

Southern Fried Quail
with baby beetroot, marinated feta, honey glaze and pecan crumb

Confit Pork Belly
with parsnip puree, roasted Dutch carrots, apple compote and pickled cauliflower

Pan Seared Scallops
with wasabi roe, roast capsicum puree and pickled cauliflower

Tomato & Avocado Salad
with feta, gazpacho and mango salsa

Main

Mushroom Linguini \$30
Swiss browns, oyster, shitaki and porcini mushrooms, spinach and fried enoki

Pan Seared Chicken Supreme \$32
with braised kipfler potatoes, chorizo crumb, sugar snap peas and jus

Pan Seared Salmon \$34
with beetroot, pumpkin and feta salad, dill and caper croquet and aioli

Fillet Mignon \$38
Eye fillet wrapped in bacon with king prawns in creamy garlic sauce, asparagus and garlic chive mash

Dessert - \$16

Tarte Tatin
Pistachio biscuit, caramelised apple, puff and vanilla bean ice-cream

Brie Plate
with lavosh, muscatels and onion jam

Chocolate Fondant
with chocolate hazelnut sauce, vanilla bean ice-cream and fresh berries

Mango Bavarois
with macerated berries, raspberry sorbet and meringue

