

SET MENU

2 courses & glass of house red or white wine \$61 pp

3 courses & glass of house red or white wine \$72pp

TO START

New season tomato, stracciatella de burrata, olive, fragrant basil, shallot vinaigrette (V, GF)

Chicken liver pâté, sweet wine jelly, pickles, walnut raisin toast (GF, N)

Tuna poke, edamame, radish, avocado, yuzu, nori cracker (GF)

MAIN

Saltwater barramundi, cauliflower, charcoal brioche, macadamia, pancetta crumbs (N)

Slow cooked pork neck, white bean puree, green apple, pickled baby figs (DF, GF)

Orecchiette puttanesca, black olive, fresh basil, burrata stracciatella, pangrattato (V)

Chicken supreme, quinoa risotto, parsnip, crispy chicken crumb, lemon thyme

CHOOSE ONE SIDE PER TABLE

Crushed chat potato, thyme, rosemary, toasted almonds (GF, N, V)

Rocket, radicchio, pear, walnut sherry dressing (DF, GF, N, V)

Charred cabbage, hazelnut, truffle honey dressing, garlic aioli (GF, N)

DESSERT

Pavlova, vanilla mousse, lemon lime curd, macerated berries (V)

Classic lemon tart, whipped cream, caramelised white chocolate (V)

Coconut trifle, ginger, lychee, kafir lime, mandarin (V, GF)

KIDS SET MENU \$25

2 courses with a choice of juice or soft drink

Choice of main

Poached chicken breast or Barramundi, roasted veg, salad or Kids pasta bolognaise

Dessert

Vanilla ice cream, chocolate sauce

BAR MENU

SNACKS

Sourdough bread, Pepe Saya butter (V) **\$3 each**

Marinated Australian olives (DF, GF, VG, V) **\$11**

Smoked eggplant & sesame dip, crispy chick peas, toasted pita (DF, VG, V) **\$13**

Selection of artisan cheese, condiments, crackers (V) **\$23**

New season tomato, stracciatella de burrata, olive, fragrant basil, shallot vinaigrette (V, GF) **\$20**

Chicken liver pâté, sweet wine jelly, pickles, walnut raisin toast (GF, N) **\$20**

Cured meat, pickles, condiments, bread **\$29**

MAIN

Orecchiette puttanesca, black olive, fresh basil, burrata stracciatella, pangritata (V) **\$21**

Saltwater barramundi, cauliflower, charcoal brioche, macadamia, pancetta crumbs (N) **\$34**

Chicken supreme, quinoa risotto, parsnip, crispy chicken crumb, lemon thyme **\$32**

DESSERT

Classic lemon tart, whipped cream, caramelised white chocolate (V) **\$15**

Coconut trifle, ginger, lychee, kafir lime, mandarin (V, GF) **\$15**

BEVERAGES

CIDERS & BEERS

James Boag's Premium Light, TAS	8
James Boag's Premium Lager, TAS	9.5
Sydney Beer Co. Lager, NSW	10
Heineken, NL	10
Furphy Refreshing Ale, VIC	9
James Squire One Fifty Lashes Pale Ale, NSW	10
Young Henrys Newtowner Pale Ale, NSW	10
The Hills Apple Cider, SA	10

COCKTAILS

Aperol Spritz Aperol Aperitivo, prosecco, soda, fresh orange	17
House Spritz Gin, Elderflower, Green Grocer, sparkling wine & tonic	18
Negroni Tanqueray, Cinzano 1757 Rossa, Campari	17
Margarita Espolon Blanco, triple sec, lime	17
Espresso Martini Ketel One, coffee liqueur, espresso	17

NON-ALCOHOLIC

Capi still or sparkling mineral water 1L	9
Coke, Coke no sugar, Lemonade	4.5
Lemon, lime & bitters	4.5
Juice	5

COFFEE

Espresso, long black	4
Macchiato, piccolo, flat white, latte, cappuccino, mocha, hot chocolate	4
Add soy, almond	+ 0.5

TEA

Black - English Breakfast, Earl Grey	4
Green, Peppermint, Chamomile	4

CHAMPAGNE & SPARKLING

	Gls	Btl
NV Woodbrook Farm Brut, Mudgee, NSW	10	45
NV Petit Cordon by Maison Mumm, Marlborough, NZ	14	65
NV Bandini Prosecco, Veneto, ITA	13	60
17 Nova Vita Firebird Sparkling Rose, Adelaide Hills, SA		60
NV G.H Mumm Grand Cordon, Reims, FRA	25	135
NV Perrier-Jouët Grand Brut, Epernay, FRA		160

WHITE

18 Kilikanoon 'Mort's Block' Riesling, Clare Valley, SA	13	60
20 Pikes Luccio Pinot Grigio, Clare Valley, SA	12	55
19 Black Cottage Pinot Gris, Marlborough, NZ	12	55
19 Woodbrook Farm Sauvignon Blanc, Mudgee, NSW	10	45
19 Totara Sauvignon Blanc, Marlborough, NZ	12	55
18 Lino Ramble Fiano, McLaren Vale, SA		58
17 Church Road Chardonnay, Hawkes Bay, NZ	12	55
17 Reverend V Chardonnay, Margaret River, WA		60

ROSÉ

20 Twelve Signs, Hilltops, NSW	12	55
18 Mirabeau Classic, Provence, FRA	14	65

RED

19 First Creek Botanica Pinot Noir, Central Ranges, NSW - ORGANIC	12	55
18 Barone Ricasoli Chianti Classico, Tuscany, Italy		65
18 Hentley Farm 'Villein & Vixen' Grenache, Barossa Valley, SA	13	60
18 Robert Stein 'Farm Series' Merlot, Mudgee, NSW		55
18 Motley Cru Shiraz, Central Victoria, VIC	12	55
17 Saltram 1859 Shiraz, Barossa Valley, SA	12	55
19 Woodbrook Farm Cabernet Sauvignon, Mudgee, NSW	10	45
16 Juniper Small Batch Cabernet Sauvignon, Coonawarra, SA		65

DESSERT & FORTIFIED

19 Frogmore Creek Ice Wine Riesling, Coal River Valley TAS (75ml)	15	60
Saltram Mr. Pickwick Tawny Port, Barossa Valley, SA (60ml)	15	