

M E N U

ENTREE

Twice baked goats cheese souffle, buttered sweetcorn and basil v	24
Duck liver parfait, brioche, cornichons, pickled rhubarb & quandong	24
Golden Beetroot, macadamia fetta and salmoriglio gf v	24
Smoked Salmon with baby lettuce, yoghurt, cucumber and dill gf	24

PASTA AND RISOTTO *entrée or main*

Risotto with Cauliflower and parmesan gf	24/36
Hand rolled potato gnocchi, gorgonzola, cream, nutmeg, parmesan v	24/36
Linguine with tomato and meatballs	24/36
Orecchiette with broccoli, garlic, chilli and anchovy	24/36
House made chestnut fettuccine, red wine braised wild rabbit	24/36

MAIN COURSE

Barramundi with pumpkin puree and sauce gribiche gf	40
Roasted free range chicken with stonefruit and radicchio gf	40
Grass fed porterhouse with slaw and a red cabbage, horseradish gazpacho gf	45

SIDE DISHES

Butter roasted broccoli with almond foam, toasted almonds gf v	11
Baby cos lettuce with a mustard & French tarragon dressing gf v	11
Creamy potato mash gf v	11
All three sides	30

DESSERT AND CHEESE

Strawberry chibouste, strawberries, balsamic gf	16	
Honey pannacotta with cinder toffee, fresh honey & a lemon curd ice cream gf	16	
Something very chocolatey & disgustingly rich	16	
	<i>add a scoop of vanilla semi freddo</i>	4

Please ask us for our current selection of cheese

one cheese	16
two cheese	24
three cheese	30

public holiday 15% surcharge