

ENTRÉE

SOUP OF THE DAY	\$14
SYDNEY ROCK OYSTERS (GF) Natural with lime and ponzu granita Kilpatrick	\$3.80 each \$4.50 each
OX TONGUE, ravigote, horseradish cream and watercress (GF)	\$18
SEARED SCALLOPS with spiced parsnip, morcilla and parsley	\$24
SPICED LAMB SHOULDER CIGAR with smoked eggplant, pomegranate and mint	\$22

MAIN

FORREST MUSHROOM RISOTTO with Fennel and Sage (V, GF)	\$25
ORECCHIETTI with Slow Cooked Wagyu Brisket, Tomato and Olives	\$29
BRAISED WAGYU BRISKET with Celeriac, Thyme, Lentils and Mushroom Ragu (GF)	\$32
MISO CRUSTED BARRAMUNDI FILLET with Zucchini, Shiso, Oyster Mushroom and Dashi (GF)	\$35

From the Grill

Served with Buttered Mash Potato, Spinach and Your Choice of Sauce ~
Peppercorn, Diane, Red Wine Jus, Garlic or Herb Butter

250G RIVERINE BEEF SIRLOIN (GF)	\$38
300G PORK CUTLET (GF)	\$37

SIDES

CHIPS with rosemary salt and garlic aioli	\$9
STEAMED SEASONAL VEGETABLES with herb butter	\$9
GARDEN SIDE SALAD (GF)	\$9
BUTTERED MASH POTATO (GF)	\$9

BAR MEALS

SOUTHERN FRIED CHICKEN BURGER with Cheese, Spinach, Maple Aioli and Chips	\$18
BEEF BURGER Angus Beef Patty, Tomato Relish, Cheese, Cos, Pickles with Chips and Aioli	\$20
ROASTED BEETROOT SALAD with Fetta, Candied Walnuts, Rocket and Chervil (V, GF)	\$18
CHICKEN SALAD Poached Chicken, Cos, Peas, Endive, Asparagus Poached Egg, Caesar Dressing (GF)	\$18

DESSERT

STICKY DATE AND PEAR PUDDING with butterscotch and macadamia ice cream	\$13
WHITE CHOCOLATE "CHEESECAKE" with mandarin, pistachio and lavender	\$13
CHEFS SELECTION OF ICE CREAM with meringue and berries	\$13
ARTISAN CHEESE with Crackers Quince Paste, Fruit and Nuts	
1 Piece of Cheese	\$10
3 Pieces of Cheese	\$26