



*“A good meal is the most trusted currency
in the world”*

-Victoria Alexander



"I understand what you're saying, and your comments are valuable, but I'm gonna ignore your advice"

- Roald Dahl, Fantastic Mr Fox



Breads...

Grilled artisan bread with macadamia nut dukkah and garlic olive oil	\$5.50
With grilled cheese	\$8.00
Toasted Bread and House made Dips	
Cardamom, vanilla and pear chutney, beer cheese and macadamia nut dukkah	\$13.00

Soups...

(Soup served with toasted roll and whipped butter. Gluten free option available, please ask advice)

Chef's Soup of the day *	\$12.00
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To Start...

Seared Scallop *	
Seared scallops, rice noodle, wakame, Asian apple slaw, fresh chili, mint, Coconut	\$17.50
Lamb Kofta	
Spiced lamb kofta, marinated labneh, tzatziki, parsnip carrot puree, beetroot	\$18.00
Duck Liver Paté	
Duck liver paté, red onion jam, prosciutto, garlic olive oil, crostini, mulled wine gel	\$17.00
Steam Pot Mussels	
Garlic and white wine, cream, toasted ciabatta	½ kg \$12.00
	1 kg \$16.00
Arancini	
Blue cheese risotto, pear, saffron and mushroom	\$14.00

* *Gluten free*



"I am so clever that sometimes I don't
understand a single word of what I am saying"
-Oscar Wilde



Salads...

Prawn and Calamari *

Whole king prawns, peppered calamari, mango, banana, coconut, mint, Coriander \$18.50

Caesar Salad

Cos lettuce, crisp bacon, garlic croutons, parmesan, poached egg, Anchovies optional \$17.00

Add chicken \$3.00

Mediterranean

Falafel, olive, feta, dukkah, cherry tomato, cucumber, pickled grape, rocket, Tzatziki yoghurt \$18.00

Add chicken \$3.00

Add prosciutto \$3.00

Classics...

Steak and Chips *

Prime aged rib eye cooked your way, fries, optional side salad, red wine jus \$25.00

Fish and Chips *

House made beer batter, today's fresh fish, fries, side salad \$25.00

Add egg \$2.50

Gourmet Beef Burger and Chips

250 gram house made beef burger, bacon, fresh salad, onion jam, Mozzarella, kasundi, fries \$20.00

Add egg \$2.50

Pastas...

Roman Gnocchi

Trio of cheese, oven baked semolina gnocchi, sautéed mushroom sauce, Spinach \$18.00

Chicken, Mushroom and Bacon Pappardelle

Pappardelle, chicken pieces, mushroom, bacon, velvet cream sauce \$18.00

* Gluten free



"Don't cry because it's over, smile because
it happened."

-Dr. Seuss



The Main Event...

Prime Rib eye	\$34.50
Eye Fillet (bacon wrapped)	\$37.50
T-Bone	
Aged beef, honey cured bacon, wild mushroom, creamed truffle potato mash, salsa verde, slow roasted cherry tomatoes, red wine jus	\$39.50
Add Mushroom Sauce	\$3.50
Add Béarnaise Sauce	\$2.50
Lamb Rack	
Herb crusted lamb rack, bacon wrapped lamb ballotine, roasted red capsicum, Baby vegetables, duck fat potato, wine jus	\$37.00
Duck *	
Medium rare grilled duck breast, confit duck cigars, mandarin, pine nut, fig, Pomegranate jus	\$36.00
Venison *	
Maple juniper scented venison, kumara fondant, leek and mushroom ragout, Parsnip carrot puree, gin, blueberry jus	\$39.50
Pork belly *	
Pork belly, creole spiced, whole prawn, Asian apple slaw, Shanghai cabbage, spiced rum and grilled pineapple salsa	\$34.50
Salmon Three ways *	
Ora King grilled salmon fillet, salmon ceviche, salmon potato mousse, Wakame, roasted beet	\$34.50
Sides...	
Truffle Mashed Potato	\$7.00
Steamed Vegetables	\$7.00
Mixed Salad	\$7.00
Duck fat roast potato	\$7.00
Fries	\$5.00
Caesar	\$7.00

**Gluten free*



"I am enough of an artist to draw
freely upon my imagination.
Imagination is more important than
knowledge. Knowledge is limited.
Imagination encircles the world."
-Albert Einstein



The Final Fling...

Crepes

Warm crepes, vanilla bean ice cream, orange and brandy sauce \$16.00

Apple Strudel

Warm apple strudel, blueberry compote, vanilla bean ice cream \$15.00

Vanilla Panna Cotta *

Vanilla panna cotta, macadamia praline, forest fruit jam \$17.00

Espresso and Marsala cheese cake

Mascarpone, hazelnut, chocolate, savoiardi \$16.00

Ambrosia *

Mini marshmallow, Greek yoghurt, vanilla infused cream, berry compote, Woven sugar basket \$15.00

Fondue for 2

Classic fondue, chocolate dipping sauce, brownie, fresh fruit, marshmallow \$23.50

Dessert Cocktails...

Twisted Cappuccino

A seductive twist on the classic cappuccino, coffee, vodka, cream and Kahlua \$15.50

Scorched Almond

Delightfully decadent, chocolate liqueur, Amoretto, Kahlua, splashed with cream \$15.00

Cheese...

(All cheeses are served at 80 grams, roasted nuts, chutney, fresh fruit and crackers)

Cheese Board Selection

A selection of our award winning cheeses \$28.00

Blue Kikorangi

\$20.00

Aged Cheddar

\$20.00

Double Cream Brie

\$20.00

*Gluten free



"Have I gone mad?
I'm afraid so, but let me tell you something,
the best people usually are."
- Lewis Carroll, Alice in Wonderland