

Dinner 6pm – 9pm

Entrees

House crystal malt and onion loaf, whipped butter, roast garlic and local olive oil	\$14
Hunter valley goats cheese beignet, Newcastle greens, vincotto and sourdough	\$19
Soup of the moment made with the freshest local ingredients *	\$16
Share plate of duck spring rolls, parmesan arancini, chicken satay, local prawns	\$22
Port Stephens oysters natural or Kilpatrick (6)	\$22
Smoked duck breast, pomegranate molasses, watermelon, candied walnuts	\$18
Fresh spaghetti, prawns, scallops, capers, roasted cherry tomatoes, baby spinach	\$21
As main	\$35

Mains

Willi Willi Creek Pork Belly, sticky rice, bok choy, king oyster mushrooms, plum jam*	\$34
Grain fed Scotch fillet of Beef, smoked cheddar croquettes, Diane sauce, roasted portabello*	\$38
Tandoori Roasted Atlantic salmon, spiced lentils, baby spinach, onion fritters, yoghurt sauce	\$34
Confit leg of Chicken Maryland, corn salsa, sweet potato, sweet onion vinaigrette*	\$29
Slow roast shoulder of Milly Hill Lamb, heirloom beetroots, aubergine, Persian fetta*	\$34
Market fresh fish, tomato stew, courgettes, labna, olive, capsicum tapenade	\$34
Four cheese and shallot ravioli, garlic cream, baby spinach, pine nuts, malt crumb	\$29

Dessert

Rocky Road Mess, milk chocolate mousse, caramel, fresh berries, blueberry marshmallow, spiced peanuts, meringues, raspberry sorbet*	\$16
White Chocolate Crème Brulee, roasted stone fruit, peach sorbet, chocolate shortbread**	\$16
The original sticky date, butterscotch sauce, candied Buderim ginger ice cream, praline	\$15
Selection of Australian cheeses, lavosh, quince paste, muscatels	\$25

Sides

Hand cut chips with flaky salt and aioli *	\$9
Steamed green vegetables with toasted almonds and citrus butter *	\$9
Green salad with house vinaigrette *	\$9
Crispy crushed Chat Potatoes, garlic and herb butter	\$9

Mach 1 Restaurant & Bar gluten free options guide

*Gluten Free

**Can be made Gluten Free