

- Dinner -

Starters

Bread & Butter **4.5pp**

Warm sourdough, cultured butter, smoked salt

Garlic Bread **8**

Grilled ciabatta, garlic & herb butter

Olives **9**

Large green Sicilian olives in lemon & rosemary

Pickled Things **9**

Local egg, onion & cucumber, mustard salt

Charcuterie **28/44**

Cured & smoked meats, house terrine, grilled bread, house chutneys, pickles

Soup **14**

Roast Anna Bay tomato & capsicum puree, crème fraiche, crisp onion, grilled sourdough

Polenta Chips **17**

Pine nut caponata, celery shoots, parmesan

Miso Eggplant **19**

Roast eggplant, white miso, bonito flakes, shelled edamame, purple shiso shoots

Squid **20**

Szechuan dusted baby squid, seaweed dip, chilli jam, fresh lime, coriander

Scallops **24**

Seared king scallops, sweetcorn, brown butter, zucchini, purslane

Pork Belly **22**

Salt & pepper Berkshire black pig, black vinegar caramel, shaved vegetable salad

Steak Tartare **21**

Hand chopped raw steak, local hen's yolk, kipfler chips, capers, cornichons, mustard



Mains

Spaghetti **28**

Mixed mushrooms, chestnuts, pea cream, crème fraiche, crisp eschallot, purslane

Tasmanian Salmon **36**

Miso glazed salmon, organic soba noodle salad, carrot cream, local nasturtium

Milly Hill Lamb **36**

Pressed lamb flank, celeriac puree, ironbark honey glazed baby turnips, hazelnut & rocket salad

Steaks

Cooked over our Binchotan Charcoal Chargrill

300g Scotch Fillet **37**

200g Fillet Steak **39**

Served with smoked kipfler potatoes, slow roast portabello mushroom, watercress & fennel salad

Sauces **3**

Cafè De Paris Butter

Green Peppercorn

Porcini Mushroom

Sides **9**

Iceberg wedge, soft egg, anchovies, parmesan, caper dressing

Radicchio, zucchini, quinoa, parsley, fig vincotto dressing

Chips in rosemary salt, truffle mayonnaise

Broccoli in soy & garlic butter

Burgers

Served on a toasted milk bun with beer battered chips, house pickle, roast tomato relish

Slow roasted portabello mushroom, haloumi, lettuce & sundried tomato mayonnaise **20**

Grilled barramundi, lettuce, onion, cheese, tartare **20**

Buttermilk fried chicken, lettuce, tomato, avocado, chipolte mayonnaise **20**

Wagyu beef burger, bacon, double cheese, lettuce, onion beetroot, burger sauce **23**

Desserts

Pineapple carpaccio, coconut pearls, fresh berries, mango sorbet,
lemon balm **17**

Chocolate hazelnut mousse cake, salted vanilla bourbon sauce,
hazelnut ice cream **17**

Crème Brulee, poached stone fruits, pistachio shortbread **17**

Cheese Selection

Served with fresh pear, stone fruit paste, candied walnuts, lavosh

Cape Wickham double brie
Black label 24 month aged cheddar
Stilton blue

14 per piece

29 tasting plate